EST. 2024

KAELL

BRASSERIE

LUNCH DEALS
FROM TUESDAY TO FRIDAY

15.00€

Tuesday	Pork schnitzel Mushroom sauce, fries, salad
Wednesday	Stir-fried noodles Chicken
Thursday	Wäinzoossiss Mustard sauce, mashed potatoes
Friday	Quiche Salmon

MUSSEL SEASON

Mussels with Riesling 24€	Provençale-style mussels 27€
Mussels with cream 27€	Mussels with cream and Madras curry 27€
Mussels with mustard 27€	Spaghetti with mussels 22€

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Snacks

served from 14:00 to 22:00

Croque Kaell ..... **13,70 €**

With luxembourgish cooked ham and emmental 1a-7-12

Cheeseburger ..... **15,30 €**

Classic burger with cheese, salad 1a-7-12

Sandwich with Kachkéis ..... **12,00 €**

Kachkéis Plain and with herbs, green salad and raw vegetables 1a-3-7-10-12

Sandwich with cooked ham ..... **12,00 €**

Green salad and raw vegetables 1a-3-7-10-12

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Starters

Gromperekichelcher with ham ..... 14,10 €

Fried potato pancakes with raw ham 3-5-12

Gromperekichelcher with salmon ..... 17,00 €

Fried potato pancakes with smoked salmon, cheese cream with lemon and dill 3-4-5-7-12

Beef tartare ..... 13,70 €

Hand-cut with its condiments 3-4-10-12

Garlic prawns ..... 13,70 €

Fried with butter, garlic and parsley, served with bread 1a-2-7

Beef carpaccio ..... 18,40 €

Traditional balsamic dressing, parmesan and rucola 1a-7-12

Feierstengszalot ..... 15,00 €

Traditional Luxembourgish beef salad 3-9-10-12

Mixed charcuterie board ..... 22,10 €

Mix of charcuterie, cheese and fritters 1a-2-5-7-10-12

Bouneschlupp ..... 15,00 €

Soup with beans, potatoes, bacon and Mettwurscht 6-9-12

Flammekueche

Tarte Flambée with Bacon ..... 17,00 €

Cream, yellow onion, bacon, gruyère cheese 1a-7-12

Norwegian Tarte Flambée ..... 19,00 €

Cream, yellow onion, smoked salmon, capers, parsley 1a-4-7-12

Most wanted

Smash Burger Kaell – Side of your choice ..... **25,20 €**
Burger bun, smashed beef patty, bacon, paprika cheese, bacon mayonnaise 1a-3-7-10-12

Chicken Burger Kaell – Side of your choice ..... **23,70 €**
Burger bun, crispy chicken fillet, sriracha mayonnaise 1a-3-7-10

Vegetarian Burger – Side of your choice ..... **22,10 €**
Burger bun, portobello mushroom, Gromperekichelchen, gouda cheese, truffle mayonnaise 1a-3-5-7-10-12

Traditional Paschtéit – Side of your choice ..... **25,80 €**
Bouchée à la Reine 1a-3-7-9

Schnitzel – Side of your choice ..... **28,90 €**
Breaded veal schnitzel 1a-3-5

Grilled salmon – Side of your choice ..... **30,50 €**
Remoulade sauce, salad 3-4-7-10-12

Cordon Bleu Kaell – Side & sauce of your choice ..... **27,30 €**
Poultry cordon bleu with emmental 1a-3-5-7

Kniddele mat Speck ..... **24,20 €**
Cream and bacon sauce 1a-3-7-12

Kniddele mat Wäinzoossiss ..... **26,30 €**
Mustard sauce and Wäinzoossiss 1a-3-7-10-12

Vegetable curry with coconut milk ..... **23,10 €**
Served with basmati rice 7-9-12

Beef medallion – Side of your choice ..... **39,90 €**
300g beef fillet as medallions

Beef Roulade – Side of your choice ..... **33,00 €**
Brown gravy, red cabbage 1a-5-7-9-12

Sauces

Pepper sauce 1a-7-9-12 ..... **4,20 €**
Mushroom sauce 1a-7-9-12 ..... **4,20 €**
Red wine sauce 1a-7-9-12 ..... **4,20 €**

Salads & cold dishes

Ham, Fritten an Zalot ..... 23,70 €
Two kinds of ham served with fries and salad 1a-3-10-12

Poké Bowl ..... 22,10 €
Salad and rice base, guacamole, tomato, chickpeas and falafel 1a-3-5-7-9-10-12
Extras : Smoked salmon +4€ ; Chicken +3€ ; Garlic prawns +4€

Chicken salad ..... 23,70 €
Mixed salad with breaded chicken, Caesar dressing 1a-3-4-7-10-12

Beef carpaccio – Side of your choice ..... 26,30 €
Traditional balsamic dressing, parmesan, rucola 1a-7-12

Beef tartare – Side of your choice ..... 24,70 €
Hand-cut with its condiments 3-4-10-12

Feierstengszalot – Side of your choice ..... 26,30 €
Traditional beef salad 3-9-10-12

Salad with goat's cheese on toast ..... 23,70 €
Raspberry vinegar, fig jam 1a-3-7-8-10-12

Salad with lentils and feta ..... 23,00 €
Red onions, cucumber, black olives, tomato and feta 3-10-12

Sides

Fries 5 ..... 4,80 €
Sweet potato fries 5 ..... 6,00 €
Baked potatoes ..... 6,00 €
Rice 7 ..... 4,80 €
Vegetable bowl 7 ..... 4,80 €
Green salad 3-10-12 ..... 2,00 €

Kids

Served with a dessert of your choice:
Mini chocolate mousse, mini Dame Blanche, apple pie or a scoop of ice cream

Mini Kniddelen with bacon ..... 14,20 €
Sauce with cream and bacon 1a-3-7-12

Paschtéit for kids – Side of your choice ..... 14,20 €
Bouchée à la Reine 1a-3-7-9

Chicken Nuggets – Side of your choice ..... 14,20 €
Crispy fried chicken 1a-3-5

Mini Schnitzel – Side of your choice ..... 14,20 €
Breaded veal schnitzel 1a-3-5

Desserts

Chocolate mousse 3-7 ..... 10,00 €
Crème Brûlée 3-7 ..... 10,00 €
New York Cheesecake 1a-3-7 ..... 12,00 €
Dame Blanche 7 ..... 10,00 €
Ice cream and Sorbet ..... 3,40 €
Iced coffee 7 ..... 10,00 €
Café Gourmand ..... 13,20 €
Selection of small desserts with coffee or tea 1a-3-7-8
Apple pie 1a-3-7 ..... 9,00 €
Homemade Tiramisu 1a-3-7-12 ..... 10,00 €

List of allergens: 1. Cereals containing gluten 1a. Wheat 2. Crustaceans 3. Eggs 4. Fish 4a. Anchovies 5. Peanuts 6. Soy 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame 12. Sulfites 13. Lupin 14. Molluscs

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Drinks

Aperitif

Coupe Bubbly	8,4€
Coupe Alice Hartmann	14,2€
Aperol Spritz	13,2€
Chandon Spritz	13,7€
Sarti Spritz	13,2€
Letz Spritz	14,7€
Saint-Germain Spritz	14,2€
Lillet Wild Berry	13,2€
Campari Spritz	13,2€
Porto Tonic	13,2€
Campari Sec	7,9€
Campari Soda	11,1€
Campari Orange	11,1€
Martini Bianco / Rosso	7,4€
Porto Niepoort Blanc	7,4€
Porto Niepoort Rouge	7,4€
Kir Vin Blanc	7,9€
Kir Royal	10,5€
Cola Wine	25cl 5,3€ – 50cl 9,5€
Pastis Ricard	7,4€
Cynar Sec	7,9€
Cynar Soda	11,1€
Cynar Orange	11,1€

Cocktails

Mojito	12,6€
Caipirinha	12,6€
Caipiroska	12,6€
Cuba Libre	13,7€
Pina Colada	13,7€
Negroni	13,7€
Whiskey Sour	13,7€
Espresso Martini	13,7€
Moscow Mule	13,7€
London Mule	13,7€
Bacardi Mule	13,7€
Daiquiri	13,7€
Margarita	13,7€
Pisco Sour	13,7€

Draft

Simon Pils	25cl 3,7€ – 50cl 7,2€
Neipa	25cl 4,8€ – 50cl 9,5€
Okult Blanche	25cl 4,8€ – 50cl 9,5€
Picon Bière	25cl 5,8€ – 50cl 9,5€
Wëllen Ourdaller	25cl 4,8€ –50cl 9,5€

Bottle

Simon Régal	4,2€
Simon Triple	5,8€
Corona	6,9€
Simon Lime & Ginger 25cl	4,2€
Cider Ramborn	7,9€

Long drinks & shots

Longdrink Soft	11,6€
Longdrink Red Bull	12,6€
Shot	4,2€

Gins

Bombay Sapphire	15,8€	Monkey 47	18,4€
Bulldog Gin	16,3€	Gardener Gin	17,4€
Gin Mare	17,4€	Opyos Gin	16,8€
KI NO BI	16,8€		

Rhums & whiskeys

Bacardi Riserva Ocho	11,6€	Glenmorangie 12 ans	12,1€
Ron Zaccapa 23 ans	14,7€	Laphroaig 10 ans	13,7€
Bumbu Rhum	13,7€	Glenlivet Founder's Reserve	11,1€
Bumbu XO	17,9€	Jack Daniel's	11,1€
Nikka from the Barrel	15,3€	Jameson	9€
Talisker 10 ans	13,7€	Johnnie Walker Black	9,5€
Lagavulin 16 ans	16,3€	Eminente 7 ans	15,3€

Digestif

Amaro Averna	8,4€	Grappa Berta Valdavi	10€
Limoncello Ramazzotti	8,4€	Grappa Nonino Chardonnay	10€
Sambucca Ramazzotti	8,4€	Mirabelle Zenner	10,5€
Baileys Irish Cream	8,4€	Poire Williams Zenner	10,5€
Amaretto Disarono	8,4€	Quetsch Zenner	10,5€
Buff	8,4€	Framboise Zenner	10,5€
Fernet Branca	8,4€	Calvados Anee VSOP	9€
Jägermeister	8,4€	Martell VSOP	11,6€

Softs

Lodyss Platt	0,25l–3,7€
Lodyss Liicht Spruddeleg	0,25l–3,7€
Lodyss Spruddeleg	0,25l–3,7€
Lodyss Platt	0,5l–5,8€
Lodyss Llicht Spruddeleg	0,5l–5,8€
Coca–Cola	4€
Coca–Cola Zero	4€
Sprite	4€
Fanta	4€
Fuze Tea Peach	4€
Fuze Tea Sparkling	4€
Royal Bliss Bitter Lemon	4€
Minute Maid Orange	4€
Minute Maid Apple	4€
Minute Maid Tomato	4€
Minute Maid ACE	4€
Minute Maid Pineapple	4€
Red Bull	5,8€
Fever Tree Indian Tonic	5,3€
Fever Tree Mediterranean Tonic	5,3€
Fever Tree Ginger Beer	5,3€
Letz Limo Lemon&Lime	5,1€

Hot drinks

Espresso	3,6€
Espresso Macchiato	4,1€
Double Espresso	4,7€
Coffee	3,8€
Cappuccino	4,5€
Cappuccino with cream	4,8€
Latte Macchiato	5€
Hot chocolate	5€
Hot chocolate with cream	5,3€
Irish Coffee	10,5€
Infusion fresh mint	5,3€
Infusion fresh ginger	5,3€
Tea by 'TEE GSCHWENDNER'	5,3€

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Non-Alcoholic

Aperitifs

Crodino N/A Original	7,4€
Crodino N/A Rouge	7,4€
Crodino N/A Tonic	12,1€
Martini Nolo Vibrante	6,9€
Grapefruit Aperitivo	11€
Anaparitivo Spritz	11€
Apple Ginger Spritz	11€
Berry Tonic	11€
Cold Brew Tonic	11€
Beerbusch Gin 0.0%	14,2€
Bernard-Massard Cuvée 0	7,4€

Beer

Simon 00%	4,2€
Corona 00%	5,5€
Simon Lime & Ginger 0,0%	4,2€

Cocktails

Virgin Mojito	11€
Nada Colada	11€
Fruity Mocktail	11€
Peach Ice Tea Fizz	11€
Tiki N°2	11€
Everest Mule	11€
Thyme Off	11€

Zero Sugar

Citrus Basil Highball 00%	11€
Cucumber Cooler 00%	11€
Herbal Lemon Refresher 00%	11€

Wine

By the glass

Sparkling

Bubbly 8,40€
Domaine Viticole Schumacher

Crémant Alice Hartmann Brut 14,20€

White

Pinot Gris Thill's 7,90€
Côteaux de Schengen, Domaine Thill, Luxembourg

Riesling Aly Duhr 8,40€
Puit d'Or, Domaine Aly Duhr, Luxembourg

Chardonnay Guillaume 7,40€
Languedoc, France

Moscato d'Asti Bosc D'la Rei 9,50€
DOCG, Batasiolo, Piedmont, Italy

Rosé

L'Instant de Roseline 7,90€
Château Sainte Roseline, Provence, France

Lampe de Méduse Cru Classé 12,60€
Château Sainte Roseline, Provence, France

Red

Château Saint-Cosme 7,90€
Côtes du Rhône, France

Primitivo di Manduria Papale 9,00€
IGT, Varvaglione, Puglia, Italy

Monte Ravasqueira Reserva Familia 7,40€
Alentejo, Portugal

Sparkling

Crémant Bubbly Brut 40,00€
Domaine Viticole Schumacher

Crémant Alice Hartmann Brut 68,00€

Crémant Alice Hartmann Rosé 74,00€

Your wine

Your own bottle 37,00€
Bring your own bottle and have it with your meal

The vintages are subject to change depending on available stock.

Red

Luxembourg

Pinot Noir Petite Fleur des Rochers 62,00€
AOP, Domaine Clos des Rochers

France

Château Saint–Cosme 38,00€
Côtes du Rhône

Château Clos du Notaire 41,00€
Côtes de Bourg, Bordeaux

Si Mon Père Savait 51,00€
1e Cuvée, Bernard, Magrez, Roussillon

Cuvée Gravel 82,00€
Catherine & Claude Maréchal, Côtes de Beaune, Bourgogne

Italy

Montepulciano d'Abruzzo Illuminati 34,00€
Illuminato, Abruzzo

Primitivo di Manduria Papale 44,00€
IGT, Varvaglione, Puglia

Chianti Classico Brolio 55,00€
IGT, Barone Ricasoli, Toscana

Barbara d'Alba 52,00€
Moccagatta, Piedmont

Mangnum Primitivo di Manduria Papale 87,00€
IGT, Varvaglione, Puglia

Portugal and Spain

Crianza Al Vides Roble 34,00€
Roble D.O., Casado Alvides, Ribeira del Duero, Spain

Quinta dos Aciprestes Riserva 50,00€
Douro, Portugal

Monte Ravasqueira Reserva Familia 34,00€
Alentejo, Portugal

Rest of the world

Malbec Luigi Bosca 45,00€
Mendoza, Argentina

Zinfandel Wente Beyer Ranch 51,00€
California, USA

Cuvée Rouge Big John 52,00€
Cuvée Reserve, Weingut Erich Scheiblhofer, Austria

Cabernet Sauvignon Allesverloren 54,00€
South Africa

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White

Luxembourg

Pinot Gris Thill's — 38,00€
Côteaux de Schengen, Domaine Thill

Pinot Gris Wormer Wäibour — 46,00€
Maison Viticole Schmit-Fohl

Pinot Blanc Ahn Vogelsang — 37,00€
Maison Viticole Schmit-Fohl

Riesling Aly Duhr — 40,00€
Puit d'Or, Domaine Aly Duhr

Riesling Clos des Rochers — 52,00€
Grevenmacher Fels 1er Grand Cru, Domaine Clos des Rochers

Chardonnay Petite Fleur des Rochers — 62,00€
AOP, Domaine Clos des Rochers

Bueden Aly Duhr — 40,00€
Domaine Aly Duhr

France

Chardonnay Guillaume — 34,00€
Languedoc

Viognier Delas Frères — 36,00€
Languedoc

Italy

Vermentino La Pettegola — 41,00€
IGT, Banfi, Toscana

Moscato d'Asti Bosc D'la Rei — 47,00€
DOCG, Batasiolo, Piedmont

Rosé

L'Instant de Roseline — 38,00€
Château Sainte Roseline, Provence

Lampe de Méduse Cru Classé — 59,00€
Château Sainte Roseline, Provence

Château de Font–Vive — 42,00€
Bandol, France

Rosé Petite Fleur des Rochers — 52,00€
AOP, Domaine Clos des Rochers, Luxembourg

Whispering Angel — 55,00€
Château d'Esclans, Côtes de Provence, France

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