

*Your*  
**EVENT**  
*at Naga*

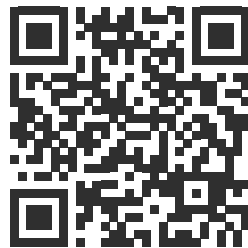
Whether you're planning a birthday, a wedding, a corporate event, a private dinner or any other special occasion, our team is at your disposal to help you create a unique and unforgettable event.

At Naga, our spaces can be tailored and combined to fit your needs:

- > **The terrasse**, perfect for a relaxed and lively ambiance
- > **The first floor**, ideal for more intimate or private gatherings
- > **Full or partial booking** of the restaurant

Every event is carefully planned and is customised according to your wishes. Our team will work with you to design the experience, menu, entertainment and atmosphere that best suit your celebration.

*Request a quote*  
**online**



or contact us directly:  
***contact@naga-dining.lu***

*Follow us on our socials!*



**@Nagamondercange**



**@naga\_restaurant**

# SUGGESTIONS

## *of the moment*

### STARTER

#### **Flemish-style asparagus**

White asparagus, traditional Flemish sauce with finely chopped hard-boiled eggs 15.80€  
Egg, milk



### MAIN

#### **Ossobuco with risotto alla Milanese**

Slow-cooked veal served with creamy saffron risotto 33.60€  
Gluten, milk

#### **Veal kidney**

Sauce of mustard, rum and mint oil, served with a small salad 28.40€  
Gluten, mustard, sulfites



### DESSERT

#### **Dame Blanche**

Vanilla ice cream with chocolate sauce and homemade whipped cream 12.60€  
Egg, milk

## *Little chefs' corner*

**Linguine al Pomodoro** 10.50€

**Chicken, croquette, vegetables** 10.50€

**Salmon fillet, vegetables** 10.50€



**Full menu** 15.80€

includes 1 dish of your choice,  
1 scoop of ice cream or sorbet,  
1 small soft drink

# STARTERS

## **Oeuf Parfait**

Asparagus cream and parmesan crisps 16.30€

Egg, lactose

## **Ceviche**

Langoustine and sea bass ceviche, white radish and dill, sweet potato purée 20.00€

Crustaceans, fish, sesame

## **Fines de Claire Oysters**

N°2 IGP Marennes d'Oléron - France 21.00€ for 6 | 38.90€ for 12

Fish

## **Red Tuna Tataki**

Soy and pistachio sauté, yuzu pearls, orange supreme 22.10€

Gluten, fish, tree nuts / pistachio, soy

## **Beef Tartare**

Tapioca chips, guacamole 18.40€

Mustard

## **Vitello Tonnato**

Diced tuna and veal, tonnata sauce, pickled onion 18.40€

Egg, fish, sulphites

## **Burrata**

Beetroot, orange supreme, pesto sauce, walnuts, honey vinaigrette 15.30€

Peanuts, lactose, tree nuts / nut

## **Croque-Monsieur with truffle**

Served with a side salad 15.80€

Gluten, lactose

## **Prawn Carpaccio**

Passion fruit gel, carrot ribbons and hazelnuts 22.10€

Crustaceans, fish, tree nuts / hazelnut

## **Small starters *to share***

Chef's Selection of 5 Starters

Min. 2 guests, 26.30€ per person

*Naga's*

# SIGNATURE

*dishes*

---

## **The Crying Tiger**

Beef bavette, served with pak choi, Naga sauce and Thai rice 39.90€  
Gluten, soy, tree nuts, mustard, sesame

## **Salmon Fillet**

Mashed potatoes, sautéed French beans, cream sauce with herbs 29.40€  
Fish, lactose

## **Bouchée à la Reine**

Green salad and potato croquettes 30.00€  
Gluten, egg, lactose, nuts

## **Steak Tartare**

Tapioca chips, guacamole, croquettes, green salad 30.50€  
Mustard

## **Fillet of Cod**

Grenaille potatoes and cherry tomatoes 36.30€  
Fish

## **Seasonal Truffle Linguine**

150g 30.50€  
Gluten, lactose

## **Asparagus Risotto**

Asparagus cream and sautéed asparagus 27.30€  
Add-on roasted prawns + 12,60€  
Lactose

## **Peppered Beef Tenderloin**

Black pepper sauce, mashed potatoes and rosemary chips 44.10€  
Lactose, sulphites

## **Caesar Salad**

Lettuce, Caesar dressing, cherry tomatoes, chicken, parmesan and anchovies 26.80€  
Gluten, egg, lactose, celery, mustard

## **Milanese Veal Chop**

Naga sauce and mashed potatoes 42.00€  
Gluten, egg, lactose, nuts, sulphites

# MAINS

*To share*

## **Gambas Paccheri**

Paccheri pasta, gambas and shellfish bisque 8 47.30€ | 8 89.30€  
Gluten, crustaceans, fish, lactose

## **Paccheri al Pomodoro**

Paccheri pasta, cherry tomato sauce, mozzarella 29.40€  
Gluten, lactose

## **Sole Meunière**

650g, served with salad 89.30€  
Gluten, fish, lactose

## **Beef Chateaubriand**

600g of beef, potato croquettes, salad, sautéed vegetables and Naga sauce 99.80€

### **Sides** 6.30€

Mixed salad  
Mashed potatoes Lactose  
Potato Croquettes Gluten  
Sautéed Vegetables

### **Spice it up!** 3.20€

Green pepper Lactose  
Béarnaise Egg, lactose  
Naga sauce

# DESSERTS

## **Chocolate Moelleux**

Vanilla ice cream, whipped cream 15.30€  
Gluten, egg, lactose

## **Pineapple and Coconut**

Oven-roasted pineapple, coconut ice cream and coconut tuile 12.60€  
Gluten, lactose

## **Chloé's Guilty Pleasure**

Pistachio ice cream, hazelnut espuma, chocolate ganache  
and caramelised hazelnuts 12.60€  
Egg, lactose, nuts

## **Tiramisu**

Mascarpone mousse, ladyfingers, coffee, cocoa tuile 13.70€  
Gluten, egg, lactose

## **Raspberry Bavarois**

Cocoa shortbread, red fruit coulis and yogurt ice cream 13.70€  
Gluten, egg, lactose

## **Ice cream and sorbet**

3.20€ per scoop  
Lactose

## **Ending on a high note** 14.70€

Espresso Martini

Negroni

Whisky Sour

Old-Fashioned

Skinny Bitch

French 75

Dry Martini

Bloody Mary