


Non Alcoholic Beverages

Rosport, Vittel	2.60 €
Viva, San Pellegrino, Rosport Blue 1/2	4.00 €
Tonic, Bitter Lemon, Agrumes	2.70 €
Coca-Cola, Coca-Cola light, Fanta, Sprite	2.60 €
Homemade Iced Tea	2.70 €
Fruit Juices (Orange, apple, multivitamin, apricot, peach, banana, grapefruit, pineapple, strawberry, tomato)	2.70 €
 Bionade (Lychee or Ginger & Orange)	3.20 €

The Vitamins

Freshly squeezed orange, lemon or grapefruit juice	4.50 €
Cocktail from squeezed fruit or vegetables	4.80 €
Orange (C), Grapefruit (C), Lemon (C), Carrot (A), Apple (E/C), Banana (C), Tomato (A), Cucumber (E)	

The Beers

Draft Beer 30 cl	2.80 €
Draft Beer 50 cl	4.20 €
Blanche de Hoegaarden	3.00 €
Lefte blonde, brune	3.40 €
Beck's (non alcoholic)	2.80 €
Panaché lemonade / coke	2.80 €

The Aperitifs

Kir vin blanc	5.00 €
Kir Royal with Crémant / Champagne	6.50 / 9.50 €
Campari, Gin, Vodka, Rum, Tequila, J&B	5.50 €
Martini red, white, Portwine red, white	5.50 €
Cynar, Picon beer, Ricard, Sherry	5.00 €
Glenfiddich	6.50 €

The Classic Digestives

Grappa, Amaretto, Sambucca, Cointreau, Bailey's	5.50 €
Grand Marnier, Calvados, Armagnac	6.00 €
Cognac Rémy Martin VSOP	8.00 €
Luxembourgish Brandy Artisan Ries	5.00 €
Mirabelle / Plum	

The Hot Drinks

Espresso, Coffee, Decaffeinated	2.50 €
-Additional flavours caramel/vanilla/hazelnut/amaretto/chocolate	0.30 €
Double espresso	3.50 €
Espresso Macchiato	2.50 €
Italian Cappuccino, Latte Macchiato	3.20 €
Cappuccino-caramel / vanilla / hazelnut / amaretto / chocolate	3.50 €
Hot / Cold Chocolate	3.00 €
Black Tea	2.50 €
Infusion (Linden, Rosehip, Verbena, Mint, Jasmine)	2.50 €
Iced Coffee	2.80 €
Steamer (Caramel, vanilla, Amaretto, hazelnut, chocolate, coconut)	2.50 €
Irish coffee	7.00 €

Pur Arabica Espressos

Colombie Excelso (soft and dulcet)	3.00 €
Moka d'Ethiopie (feral and perfumed)	3.00 €
Papouasie (fruity and balanced)	3.00 €
Guatemala fairtrade (pur and fiery)	3.20 €
Florio (puissant and creamy)	3.00 €
Jamaïque Blue Mountain (ample and opulent)	4.50 €

“Mighty Leaf Tea” (2 cups)

Organic Earl Grey (black tea flavored with bergamot)	
Organic Spring Jasmine (green tea of China with jasmine flavor)	
Organic Mint Mélange (Moroccan tea with mint)	
Organic Green Dragon (green tea Longjing with notes of nuts butter)	
Marrakesh Mint Green (green tea of Tiznit flavored with peppered mint)	
Orange Dulce (tea flavored with orange, vanilla and jasmine flowers)	
Vanilla Bean (tea flavored with vanilla)	
Organic African Nectar (composition of tea and fruits and exotic fruits)	
Chocolate Mint Truffle (tea flavored with mint and chocolate)	

The Sweets

Cupcake (pistachio, raspberry, chocolate)	3.50 €
Cheesecake	3.50 €
Brownie	2.00 €
Cookie	1.20 €
Milkshakes (vanilla, strawberry, chocolate, banana,...)	6.00 €

Champagne

Champagne Drappier Carte d'Or 75 cl	57.00 €
Glass of Drappier 12.5cl	9.50 €
Laurent Perrier 75 cl	60.00 €
Crémant Caves Mathes 75 cl	30.00 €
Crémant Poll Fabaire 75 cl	30.00 €
Glass of crémant	5.00 €

The Wines

	Glass 15 cl	75 cl
Auxerrois	2.60 €	
Pinot gris GPC, Remich	4.20 €	21.00 €
Chardonnay, Los Vascos, Chile	5.50 €	27.60 €
Cabernet Sauvignon, Los Vascos, Chile	5.60 €	28.00 €
Château Bélingard, white and rosé	3.70 €	18.50 €
Pinot Noir d'Alsace	4.50 €	22.50 €
Sixième sens, Languedoc, white, rosé and red	3.90 €	19.50 €

Sandwiches

Flamed tart with ham or bacon	7.00 €
Pizza baguette with ham, tuna, chicken or tomatoes	8.00 €
Croque-monsieur	8.00 €
Club sandwich and chips	10.50 €
Club sandwich with smoked salmon and chips	11.00 €
Quiche Lorraine, Quiche with leeks, or Tuna Quiche	11.00 €

Served with a salad on the side.

The Pastas at 12.00 € (Monday to Saturday)

Penne, Spaghetti, Tagliatelle
Choice of sauce: Bolognese, Carbonara or All'Arrabiata

Today's Special at 11.00 €

COMPOSE YOUR OWN SALAD 13,50 €

A salad...

Roman salad, salad rocket, iceberg salad or mixed salad

A dressing

Classical, Luxemburgish mustard, balsamic or with yoghurt

Fish or meat...

Cooked or smoked ham, bacon, roasted chicken, smoked duckling breast, tuna, prawns, scampi or smoked salmon

...and six other ingredients

Croutons, pine nuts, walnuts, shallots, chives, black and green olives, anchovies, chopped parsley...

The Wok

Vegetarian wok	12.80 €
Chicken wok with coriander	13.20 €
Beef wok with grilled sesame	13.60 €
Scampi wok with lemongrass	13.60 €
Mixed wok	13.60 €

Side dish of your choice: Chinese noodles or jasmine rice

The Desserts

Homemade pie (after disposal)	4.00 €
Crème brûlée with vanilla blossom	6.00 €
Fresh fruit salad	6.00 €
Chocolate mousse	6.00 €
Apple crumble	6.00 €

Kaffi mat Kuch

One piece of homemade pie and one coffee	5.50 €
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Don't hesitate to ask for our ice cream list.