






LA VÉRANDA







ENTRÉES / STARTERS

Tataki de saumon au sésame, salade thaï à la mangue. <i>Sesame salmon tataki, Thai mango salad *1/3/4/5/6/8/11/12/13/14</i>	17, ⁸⁰ €
Carpaccio de bœuf, pesto à la tomate, grana padano, poivrons confits, roquette. <i>Beef carpaccio, Pesto, Grana Padano, Argulua *4/6/14</i>	17, ⁸⁰ €
Duo de jambon "Marque nationale".  <i>Plate of 2 different hams *5/9/10/14</i>	17, ⁸⁰ €
Tartine gratinée au fromage de chèvre, caviar d'aubergines et confit de tomates .  <i>Goat's cheese on toast, aubergine caviar and tomato confit *5/6/14</i>	13, ⁸⁰ €
<i>Soupe de poisson, rouille, gruyère râpé et toast.</i> <i>Fish soup, rouille, grated gruyère and toast *2/5/6/11/14</i>	18, ⁸⁰ €

SALADES / SALADS

	Entrée/ Starter	Plat / Main dish
Salade de scampis, mangue, passion et coco (Salade de riz et lentilles corail à la mangue, scampis sautées aux légumes, fruit de la passion et noix de coco rapée). <i>Shrimp, Mango, Passion Fruit and Coconut Salad (rice and roral lentil salad with mango, sautéed shrimp with vegetables, passion fruit, and grated coconut) *3/4/6/14</i>	19, ⁸⁰ €	24, ⁸⁰ €
Salade César (Laitue romaine, poulet, tomate, oeuf,  , grana padano, olives, croûtons, sauce César). <i>Caesar salad (Romaine lettuce, chicken, tomato, egg, grana padano, olives, croutons, caesar sauce) *4/5/6/9/10/14</i>	19, ⁸⁰ €	24, ⁸⁰ €
Salade gourmande aux saumons (Tataki de saumon, saumon fumé, saumon snacké, laitue romaine, tomates, pommes de terre tièdes, oignons rouges, capres frits, crème ciboulette). <i>Gourmet salmon salad (salmon tataki, smoked salmon, snacked salmon, romaine lettuce, tomatoes, warm potatoes, red onions, fried capers, chive cream) * 1/3/4/6/8/9/10/11/12/13/14</i>	19, ⁸⁰ €	24, ⁸⁰ €
Salade estivale (Laitue romaine, avocats, tomates, haricots rouges, poivrons confits, maïs, oignons rouges, tortilla) vinaigrette tex mex. <i>Summer salad (romaine lettuce, avocados, tomatoes, kidney beans, candied peppers, corn, red onions, tortilla) with Tex Mex dressing *5/6/14</i>	18, ⁸⁰ €	22, ⁸⁰ €





VIANDES / MEAT

Filet de bœuf luxembourgeois, frites et salade. (Nature, Sauce poivre ou béarnaise) 	39, ⁸⁰ €
<i>Beef fillet, french fries and salad. (Sauce: Pepper, Béarnaise) *1/5/6/9/10/14</i>	
Entrecôte de bœuf Angus Irlandais, frites et salade. (Nature, Sauce poivre ou béarnaise)	35, ⁸⁰ €
<i>Angus Beef steak, french fries and salad. (Sauce: Pepper, Béarnaise) *1/5/6/9/10/14</i>	
Wainzoossiss pur veau, sauce moutarde, purée de pommes de terre. 	19, ⁸⁰ €
<i>Sausage pure veal, mustard sauce, mashed potatoes. *6/9/10/14</i>	
Magret de canard laqué, riz basmati.	35, ⁸⁰ €
<i>Lacquered duck breast, basmati rice *1/4/6/12/13/14</i>	
Côte de veau à la milanaise, spaghettis sauce tomate.	27, ⁸⁰ €
<i>Veal chop Milanese style, spaghetti with tomato sauce *5/6/10/14</i>	
Bouchée à la reine, riz pilaf, salade.	23, ⁸⁰ €
<i>Poultry, chicken vol au vents, pilaf rice, salad *2/5/6/10/14</i>	
Judd mat Gaardebounen (Spécialité luxembourgeoise à base de rôti de porc fumé et fèves des marais en sauce à la sarriette), pommes de terre rôties aux oignons. 	25, ⁸⁰ €
<i>Smoked pork collar and broad beans & roasted potatoes with onions *2/5/6/9/10/12/13</i>	
Classic Burger (boeuf haché, cheddar, sauce cheddar et sauce burger, salade, tomate, oignons frits), frites et salade. 	21, ⁸⁰ €
<i>Classic Burger (ground beef, cheddar, cheddar sauce and burger sauce, salad, tomato, fried onions), fries and salad *5/6/9/11/12/14</i>	
Spaghettis à la Bolognaise. 	18, ⁸⁰ €
<i>Spaghetti Bolognese *2/5/9/14</i>	
Grand duo de jambon, frites et salade. 	23, ⁸⁰ €
<i>Plate of 2 different hams, french fries and salad *2/9/10/14</i>	

POISSONS ET CRUSTACÉS / FISH AND SHELLFISH

Steak de thon grillé, sauce chimichurri, pommes croquettes et salade.	29, ⁸⁰ €
<i>Grilled tuna steak with chimichurri sauce, potato croquettes and salad *6/9/10/11/14</i>	
Gambas en persillade, riz basmati, salade.	31, ⁸⁰ €
<i>Prawns in parsley sauce, basmati rice, salad *4/6</i>	
Pavé de saumon grillé, sauce béarnaise, pommes de terre rôties aux oignons, salade.	28, ⁸⁰ €
<i>Grilled salmon steak, béarnaise sauce, roast potatoes with onions, salad *6/10/11/14</i>	

VEGETARIENS / VEGETARIANS

Penne all'arrabiata (sauce tomate pimentée). 	16, ⁸⁰ €
<i>Penne all'arrabiata (spicy tomato sauce) *2/5/14</i>	
Veggie Burger (Steak végétal, cheddar, sauce cheddar et burger, salade, tomate, oignons frits), pommes frites et salade. 	21, ⁸⁰ €
<i>Veggie Burger (Veggie steak, cheddar, cheddar sauce and burger sauce, salad, tomato, fried onions), fries and salad *5/6/9/11/12/14</i>	
Omelette (Nature, , Fromage ou Champignons), frites et salade. 	16, ⁸⁰ €
<i>Omelette (Nature, Cheese, Mushrooms), fries and salad *5/6/9/10/14</i>	
Moussaka vegan aux aubergines. 	16, ⁸⁰ €
<i>Vegan aubergine moussaka *14</i>	

DESSERTS

Découpe de fruits frais, émulsion au citron	11, ⁸⁰ €
<i>Fresh fruit slices, lemon emulsion *10</i>	
Mousse légère au chocolat et griottes	10, ⁸⁰ €
<i>Light chocolate mousse with Morello cherries *4/5/6/10</i>	
Fondant moelleux au chocolat, glace vanille.	10, ⁸⁰ €
<i>Creamy chocolate cake with vanilla ice cream *5/6/10</i>	
Crème brûlée parfumée à la vanille	10, ⁸⁰ €
<i>Vanilla-flavoured crème brûlée *6/10</i>	

GLACES / ICE CREAM

Dame Blanche *4/5/6/10	12, ⁸⁰ €
Dame Amarena *4/5/6/10/14	12, ⁸⁰ €
Coupe "Chocomenthe" *1/4/5/6/10/14	12, ⁸⁰ €
Café glacé *4/5/6/10/14	12, ⁸⁰ €
Boule de glace ou sorbet.	3, ⁸⁰ €
<i>Scoop of ice cream or sorbet.</i>	


DÉCLARATION DES ALLERGÈNES / DECLARATION OF ALLERGENS:

*1 Archides / Peanut
 *2 Céleri / Celery
 *3 Crustacés / Crustaceans
 *4 Fruits à coque / Pulses
 *5 Gluten / Gluten
 *6 Lait, Lactose / Milk, Lactose
 *7 Lupin / Lupin
 *8 Mollusques / Shells

*9 Moutarde / Mustard
 *10 Œufs / Eggs
 *11 Poisson / Fish
 *12 Sésame / Sesame
 *13 Soja / Soya
 *14 Sulfites / Sulfid

 Végétarien
 Vegetarian

 Végan
 Vegan

 Producteurs luxembourgeois
 Luxembourgish producers

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