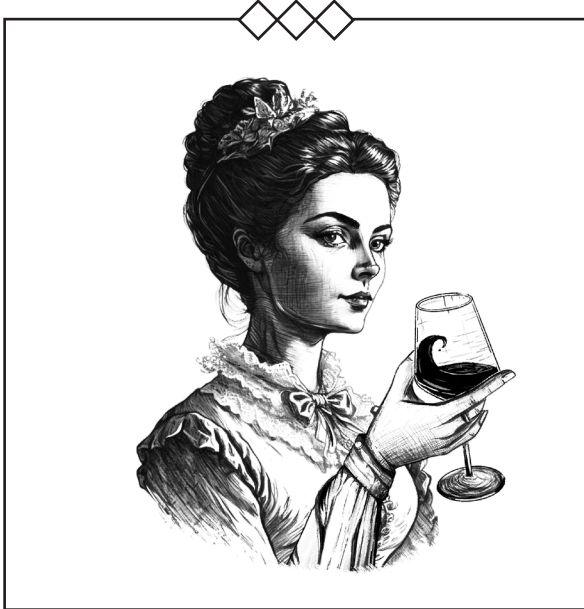


# STARTERS

„Classique ou moderne, il n'y a qu'une seule cuisine...La Bonne“  
- Paul Bocuse 1926 - 2018 -



## CLASSICS

**Cheese Croquettes** 1,3,5,7,10  
Fig mustard sauce, salad  
and pickled fennel  
🌿  
15,00€

**Feierstengszalot** 3,9,10  
Fair FleeschLU  
meat salad with pickles, shallots,  
parsley, and poached egg  
🐮  
18,00€

**Berdorfer Goat Cheese Salad** 1,3,7,10  
with butter croissant croutons,  
seasonal chutney, tomato, carrot,  
and chive vinaigrette  
🌿  
14,00€ / 18,50€

## FOR SHARING

**Platter of sausages** 1,3,10  
with regional specialties  
23,00€

## SIGNATURE DISH

**Refined Mushroom Toast** 1,3,10  
with freshly grated mushrooms, creamy  
mushroom sauce, and young garden herbs  
🌿  
15,50€

## SAISONALE SPEZIALITÄTEN

**Carpaccio of Salmon Trout** 4,7,10  
with kumquat, lovage, mustard seeds,  
pickled red onions, and a small bouquet of salad  
🐟  
19,50€

**Burrata** 1,7  
on crispy bread with red beetroot carpaccio,  
resh parsley, and fermented chili honey  
🌿  
16,50€

**Salad with smoked Suck Breast** 1,3,7,10  
» *fà la Caesar* «  
with poached egg, romaine lettuce,  
parmesan vinaigrette, cherry tomatoes,  
red onions and buttercroissant croutons  
🐔  
14,50€

**Beef Tartare with Focaccia Bread** 1,3,10  
tartare from hand-cut beef-filet,  
pickles, capers, shallots, parsley and egg yolk  
🐮  
16,50€

**Bruschetta** 1  
Focaccia with tomatoes, garlic and fresh herbs  
🌿  
13,50€

Allergens 1. Cereals containing gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts  
6. Soy 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame seeds  
12. Sulphites 13. Lupin 14. Molluscs

Beef 🐮  
Pork 🐷  
Poulet 🐔

Fish 🐟  
Vegetarian 🌿  
Vegan 🌱

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# MAIN COURSES

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„La cuisine, c'est un peu comme le cinéma. C'est l'émotion qui compte."  
- Anne-Sophie Pic -

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## SIGNATURE DISH

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### Beef Cheeks <sup>7,9</sup>

*braised in red wine with mashed potatoes  
and seasonal vegetables, beef jus,  
and pickled grapes*



31,50€

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## SEASONAL SPECIALTIES

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### Poulpe grillé au Chimichurri <sup>4,10,14</sup>

*écrasé de pommes de terre, câpres,  
oignons sautés, citron vert et légumes frais croquants*



31,50€

### Artichauts sautés au Chimichurri <sup>1,3</sup>

*pommes de terre grenaille, câpres, tomate cerise,  
oignons sautés, citron vert et un bouquet de roquette*



23,00€

### Pasta all'Amatriciana <sup>3,7,10</sup>

*pâtes, sauce tomate avec guanciale,  
chips guanciale et Grana Padano*



22,00€

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## CLASSICS

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### Berdorfer Burger <sup>1,3,5,10</sup>

*with "Roude Bouf" cheese, tomato,  
lettuce, pickles, onions, BBQ mayonnaise  
and French fries*



19,50€

### Queen's Vol-au-Vent <sup>1,3,5,7,10</sup>

*with French fries and salad*



23,50€

### Cordon Bleu <sup>1,3,5,7,10</sup>

*of chicken with "Roude Bouf" cheese,  
ham, mushroom sauce, mashed potatoes  
and sautéed carrots*



24,00€

### Vegetable Millefeuille <sup>1,9,10</sup>

*puff pastry with onion confit,  
seasonal vegetables, potatoes, celery,  
and garden herbs*



20,00€

### Beef Fillet <sup>3,9,7,13</sup>

*with raspberry tomato confit, root chips,  
grenaille potatoes, seasonal vegetables,  
béarnaise sauce and beef jus*



37,00€

### Beef Fillet Rossini-style <sup>7,9,13</sup>

*with grilled duck foie gras, onion confit,  
seasonal vegetables, grenaille potatoes and beef jus*






39,50€

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# MAIN COURSES

Allergens 1. Cereals containing gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts  
6. Soy 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame seeds  
12. Sulphites 13. Lupin 14. Molluscs

Beef   
Pork   
Poulet 

Fish   
Vegetarian   
Vegan 

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# DESSERTS

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„C'est une histoire d'amour la cuisine, il faut tomber amoureux des produits et puis des gens qui les font."  
- Alain Ducasse -

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## DESSERTS

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**Chocolate Fondant** 1,3,7  
with 1 scoop of vanilla ice cream  
🌿  
11,50€

**Crème Brûlée** 3,7  
with tonka bean  
🌿  
9,50€

**Dame Blanche** 3,7  
hand-whipped cream and almond slices  
🌿  
9,50€

**Sorbet Trilogy**  
🌿  
9,00€

**Cheese Plate** 1,7,10  
soaked raisins, honey, mustard, and jam  
🌿  
13,50€

**Warm caramelized Apple Tartlet** 1,3,7  
Puff-pastry tartlet topped with slices of caramelized apples  
and 1 scoop of vanilla ice cream  
🌿  
11,50€

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## SIDES

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**French Fries** 🌿 5  
4,50€

**Mashed Potatoes** 🌿 7  
6,00€

**Grenaille-Potatoes** 🌿  
5,00€

**Mixed Salad** 🌿 3  
3,50€

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## SIDES

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**Mixed Vegetables** 🌿  
5,00€

**Mushroom Sauce** 🌿  
3,50€

**Béarnaise Sauce** 🌿 1,3,7  
3,50€