

Menu



Flammekueche

Traditional Tarte flambée 16,80€

Cream, onions, bacon

Gluten (wheat), milk

Paulina Tarte flambée 19,50€

Cream, onions, bacon, ham, Comté cheese, mushrooms, oregano

Gluten (wheat), milk, sulphites

Nordic Tarte flambée 22,60€

Cream, smoked salmon, capres, red onions, oregano

Gluten (wheat), fish, milk, sulphites

Mushroom Tarte flambée 16,80€

Cream, Comté cheese, onions, mushrooms, parsley

Gluten (wheat), milk

Starters

Gromperekichelcher with cured ham 12,10€

2 homemade potato galettes, cured ham, pickles and apple compote

Gluten (wheat), egg, milk, mustard, sulphites

Gromperekichelcher with smoked salmon 14,20€

2 homemade potato galettes with smoked salmon, Bistro's creamy dip (sour cream, mustard, shallot, capres, gherkin)

Gluten (wheat), egg, fish, milk, mustard, sulphites

Onion soup 9,50€

Traditional onion soup with gratinated toast

Gluten (what, barley), sulphites

Garlic prawns 13,70€

Sautéed prawns, butter, garlic and parsley

Crustaceans, milk

Small Feierstengszalot 14,20€

Homemade traditional Feierstengszalot with eggs, mustard, beef, onions and pickles

Eggs, celery, mustard, sulphites

Beef and chicken tacos 14,20€

Beef, salad, bell pepper, tomato, onion, Comté, guacamole

Poulet, salad, bell pepper, tomato, onion, Parmesan, crème fraîche

Gluten (wheat), egg, milk, mustard, sulphites

Beef Tartare 13,70€

Homemade Tartare with toast bread

Gluten (wheat, barley), egg, fish, soy, egg, mustard, sulphites



Signature dishes

Lënster Cordon Bleu	26,30€
Turkey Cordon bleu stuffed with ham and Comté cheese, fries and sauce of choice	
Gluten (wheat), egg, milk, sulphites	
Traditional Paschtéit	25,20€
Traditinal Bouchée à la Reine with fries	
Gluten (wheat), egg, milk, celery, sulphites	
Grilled beef fillet	42,00€
Beef fillet, fries, fresh salad and sauce of choice	
Gluten (wheat), milk, egg, mustard, sulphites	
Lënster Schnitzel	27,30€
Breaded veal escalope, fries and sauce of choice	
Gluten (wheat), egg, milk, sulphites	
Surf & Turf	37,00€
Beef fillet tagliata, scampi, garlic butter and fries	
Gluten (wheat), crustaceans, egg, milk	
Wäinzoossiss	26,80€
3 Wäinzoossiss, potato purée and mustard sauce	
Egg, milk, mustard, sulphites	
Roasted salmon fillet	28,40€
Vegetables, potato purée, Bistro's creamy dip (sour cream, mustard, shallot, capres, gherkin)	
Gluten (wheat), egg, fish, milk, soy, sulphites	
Beef, chicken and vegetarian tacos	25,20€
Beef, salade, bell pepper, tomato, onion, Comté cheese, guacamole	
Chicken, salad, bell pepper, tomato, onion, Parmesan, sour cream	
Beyond Meat "Steak", salad, bell pepper, tomato, onion, Comté cheese, Bistro's creamy dip (sour cream, mustard, shallot, capres, gherkin)	
Served with fries	
Gluten (wheat), egg, milk, mustard, sulphites	
Kniddelen with bacon	22,60€
Traditional Kniddelen with cream and bacon	
Gluten (wheat), egg, milk, sulphites	
Kniddelen with Wäinzoossiss	26,30€
Traditional Kniddelen with Wäinzoossiss and mustard sauce	
Gluten (wheat), egg, milk, mustard, sulphites	
Kniddelen with vegetables	19,50€
Traditional Kniddelen with seasonal vegetables	
Gluten (wheat), egg, milk, soy	



Burgers

Lënster burger	24,20€
100% beef steak, Comté cheese, pepper mayonnaise, bacon, salad, pickles and fries	
Gluten (wheat, wheat), egg, peanuts, soy, egg, mustard, sesame, sulphites	
Chicken burger	22,60€
Crispy chicken, Caesar dressing, Parmesan cheese, rocket salad, tomato, fried onions and fries	
Gluten (wheat, barley), egg, fish, peanuts, milk, mustard, sesame, sulphites	
Veggie burger 	21,00€
Beyond Meat "Steak", Comté cheese, guacamole, pickles, salad, Bistro's creamy dip (sour cream, mustard, shallot, capres, gherkin) and sweet potato fries	
Gluten (wheat, barley), peanuts, soy, egg, milk, mustard, sesame, sulphites	
Surf & Turf burger	27,50€
100% beef steak, goat cheese, pepper mayonnaise, garlic scampi, salad, tomato and fries	
Gluten (wheat, barley), crustaceans, egg, milk, mustard, sesame, sulphites	
Add melted cheese to your burger	+4,20€

Salads and cold dishes

Feierstengszalot	26,30€
Homemade traditional salad with eggs, mustard, beef, onion, pickles, fries and salad	
Gluten (wheat), egg, milk, celery, mustard, sulphites	
Vegan garden salad 	17,90€
Mixed salad, vegetables, avocado, tomato, orange, parsley, sesame, citrus seasoning	
Soy, mustard, sesame	
Warm goat cheese salad 	23,70€
Mixed salad, gratinated goat cheese, honey, toast, tomato, nuts, dried raisins, citrus seasoning	
Gluten (wheat, barley), milk, tree nuts (nuts), mustard, sulphites	
Prawn salad CK Fitness	24,70€
Mixed salad, prawns with garlic, avocado, tomato, orange, parsley, citrus seasoning	
Crustaceans, milk, mustard	
Chicken salad	23,70€
Mixed salad, crispy chicken, parmesan, croutons, tomato and Caesar dressing	
Gluten (wheat, barley), egg, fish, milk, mustard, sulphites	
Beef Tartare	24,20€
Homemade Tartare with fries and toasted bread	
Gluten (wheat, barley), egg, fish, soy, milk, mustard, sulphites	
Ham, Fritten an Zalot	23,70€
Duo of ham, fries and salad	
Gluten (wheat), egg, milk, mustard, sulphites	
Gromperekichelcher with cured ham	20,50€
4 homemade potato galettes with cured ham, pickles and apple compote	
Gluten (wheat), egg, milk, mustard, sulphites	
Gromperekichelcher with smoked salmon	23,70€
4 homemade potato galettes with smoked salmon, Bistro's creamy dip (sour cream, mustard, shallot, capres, gherkin)	
Gluten (wheat), egg, fish, milk, mustard, sulphites	

Extras

Mixed Salad	4,20€
Green salad and citrus dressing	
Mustard	
Mixed seasonal vegetables	4,80€
Soy, milk	
Fries	4,50€
Gluten (wheat), egg, milk	
Sweet potato fries	4,80€
Gluten (wheat), egg, milk	
1 Gromperekichelchen	3,40€
Gluten (wheat), egg, milk	
Potato purée	4,80€
Milk	

Sauces

Mushroom sauce	3,70€
Milk, sulphites	
Pepper sauce	3,70€
Milk, sulphites	
Mustard sauce	3,70€
Milk, mustard, sulphites	



Kids (from 6 to 12 years old)

One scoop of ice cream is offered with every children's meal!

Burger	14,20€
with fries	
Gluten (wheat, barley), egg, peanut, soy, milk, sesame	
Mini Wiener Schnitzel	14,20€
Breaded veal escalope and fries	
Gluten (wheat), egg, milk	
Crispy chicken	14,20€
Marinated and breaded chicken and fries	
Gluten (wheat), egg, milk	
Mini Kniddelen with bacon	14,20€
Small portion of Kniddelen with cream and bacon	
Gluten (wheat), egg, milk, sulphites	
Wäinzoossiss	14,20€
1 Wäinzoossiss, potato purée and mustard sauce	
Egg, milk, mustard, sulphites	



Desserts

Café Gourmand	13,20€
Assortment of small desserts with a coffee or tea	
Dame Blanche	10,00€
Vanilla ice cream, whipped cream, warm chocolate sauce and almonds	
Egg, milk, tree nut (almond)	
Café Liégeois	10,00€
Iced coffee, vanilla ice cream and whipped cream	
Gluten (wheat), egg, milk	
Homemade Mousse au Chocolat	10,00€
Egg, milk	
Tiramisu	10,00€
Gluten (wheat), egg, milk, sulphites	
Homemade chocolate moelleux	12,00€
Served with a scoop of ice cream	
Gluten (wheat), egg, milk	
Traditional Crème Brûlée	10,00€
Egg, milk	
Affogato	6,90€
Vanilla ice cream and espresso	
Egg, milk	
Pie of the day	7,40€
Scoop of ice cream or sorbet	3,40€
Vanilla, chocolate, coffee, lemon sorbet, strawberry sorbet	
Egg, milk	

Drinks

Aperitifs

The Classics

Dry Campari	7,90€
Campari - soda, orange or tonic	11,10€
Dry Cynar	7,90€
Cynar - soda, orange or tonic	11,10€
Martini - red or white	7,40€
Porto Niepoort - red or white	7,40€
Kir vin blanc	7,90€
Wine with Cola / Sprite (25cl / 50cl)	5,80€ / 9,50€
Pastis Ricard	7,90€

Favourites

Aperol Spritz	13,20€
A refreshing Italian aperitif made with Aperol, prosecco and soda, served with ice cubes and a slice of orange.	
Sarti Spritz	13,20€
A refreshing Italian aperitif made with Sarti, prosecco and soda, served with ice cubes.	
Campari Spritz	13,20€
A refreshing Italian aperitif made with Campari, prosecco and soda, served with ice cubes.	
Lënster Spritz	13,70€
House Spritz creation made with Chandon, prosecco and soda, served with ice cubes and orange zest.	
Lëtzt Spritz	14,70€
Luxembourgish alternative to Aperol Spritz.	
Lillet Wildberry	13,20€
A fruity and refreshing blend of Lillet, tonic and berries, served with ice cubes.	
St-Germain Spritz	14,20€
A light and floral cocktail made with St-Germain elderflower liqueur, prosecco and soda.	
Porto Tonic	13,20€
A fresh and sparkling blend of white port and tonic, served with ice cubes and a touch of citrus.	
Glass of Crémant Bubbly	8,40€
Domaine Schumacher, Luxembourg	
Glass of Crémant Alice Hartmann	14,20€
Domaine Alice Hartmann, Luxembourg	

Alcohol-free

Aperitifs & Spritz

Martini Nolo Vibrante	7,90€
Crodino Original	7,90€
Crodino Rosso	7,90€
Crodino Tonic	12,10€
Grapefruit Aperitivo	11,00€
Anaparitivo Spritz	11,00€
Apple Ginger Spritz	11,00€
Berry Tonic	11,00€
Cold Brew Tonic	11,00€
Beerbusch Gin & Tonic	14,20€

Sparkling 0,0

Crémant Bernard Massard Cuvée 00	7,40€
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Zero Sugar

Citrus Basil Highball 0,0	11,00€
Lemon juice, basil, soda water	
Cucumber Cooler 0,0	11,00€
Cucumber, lime, ginger, soda water	
Herbal Lemon Refresher 0,0	11,00€
herbal tea, lemon, soda water	

Zero Signature Drinks

Peach Ice Tea Fizz	11,00€
Peach syrup, black tea, sparkling water	
Tiki No. 2	11,00€
Mango, miso, Rhum 00, lime juice, sparkling water	
Everest Mule	11,00€
Aperitivo 00, honey, ginger beer	
Thyme Off	11,00€
Thyme, lemon, ginger beer	
Virgin Mojito	11,00€
Mint, lime, sugar, Sprite	
Fruity Mocktail	11,00€
Strawberry, passionfruit, lime, orange, pineapple	
Nadacolada	11,00€
Pineapple, coconut	

Alcohol-free beers

Simon 0,0	4,20€
Corona 0,0	5,50€
Franziskaner 0,0	6,90€

Wine by the glass

Sparkling

Bubbly	8,40€
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Crémant Alice Hartmann Brut	14,20€
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White

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

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

Chardonnay Guillaume	7,40€
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Languedoc, France

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

Rosé

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

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

Red

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

Primitivo di Manduria Papale Oro	9,00€
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IGT, Varvaglione, Pouilles, 2021

Monte Ravasqueira Reserva Familia	7,40€
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Alentejo, Portugal

Soft Drinks

Lodyss still	25cl 3,70€ - 50cl 5,80€
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Lodyss slightly sparkling	25cl 3,70€ - 50cl 5,80€
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Lodyss sparkling	3,70€
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Royal Bliss Bitter Lemon	4,00€
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Coca Cola / Coca Cola Zero / Sprite / Fanta / Fuze Tea	4,00€
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Fever Tree	5,30€
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Fruit juices	4,00€
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Draft beer

Diekirch	25cl 3,70€ - 50cl 6,90€
Leffe Blonde	25cl 5,10€ - 50cl 9,50€
Iechternacher	25cl 4,80€ - 50cl 8,40€
Franziskaner	30cl 5,10€ - 50cl 8,20€
La Chouffe	25cl 5,10€ - 50cl 9,50€
Add some Picon	25cl 2,20€ - 50cl 3,30€

Bottled beer

Knuppert in a can 33cl	4,20€
Ramborn Cider	7,90€
Corona	6,90€
Liefmans - Fruitesse	5,30€

Gins

Copperhead Gin	18,40€
Composed of juniper, cardamom, orange, angelica and coriander, Copperhead Gin takes its name from Mr Copperhead, an alchemist in search of the elixir of life.	

Bulldog Gin	16,30€
An English gin made with 12 botanicals including poppy, dragon's eye, lotus leaves, citrus fruits, almond and lavender.	

Gin Mare	17,40€
A Spanish gin inspired by Mediterranean flavours and made using botanicals such as Arbequina olives, rosemary, thyme, basil and mandarin.	

Monkey 47	18,40€
A unique gin originating from the Black Forest in Germany and characterised by a distinctive ingredient: cranberry. Its name, '47', refers to the 47 botanicals in its unique recipe and the fact that it is bottled at 47% alcohol.	

Bombay Sapphire	15,80€
A premium gin with fresh and complex aromas, enhanced by 10 exotic botanicals and presented in its iconic sapphire blue bottle.	

KI NO BI	16,80€
A Japanese artisanal gin, distilled in Kyoto, blending local ingredients such as yuzu, sansho pepper and gyokuro tea for a unique freshness and elegance.	

Opyos Dry Gin	16,80€
Produced in small quantities, this Luxembourgish gin is a harmonious blend of 8 local products, hand-picked and blended with 18 botanicals.	

Cocktails

Mojito	12,60€
A refreshing Cuban classic with Bacardi rum, lime, mint, sugar and soda water.	
Caipirinha	12,60€
Brazil's iconic cocktail, prepared with Janeiro cachaça, lime and sugar, served over crushed ice.	
Caipiroska	12,60€
A vodka-based variation of the Caipirinha, made with 42 Below vodka, fresh lime, and sugar.	
Piña Colada	13,70€
A tropical blend of Bacardi rum, coconut cream and pineapple juice, with ice cubes.	
Negroni	13,70€
A timeless Italian aperitif with Bombay Sapphire gin, Campari and Martini Rosso, served over ice.	
Long Island Iced Tea	17,90€
A powerful and refreshing cocktail made with 42 Below vodka, Bacardi rum, Bombay Sapphire gin, Cazadores tequila, triple sec, lemon juice and Coca-Cola.	
Cuba Libre	13,70€
A simple yet tasty combination of Bacardi rum, Coca-Cola and fresh lime juice, with ice cubes.	
Moscow Mule	13,70€
A bold mix of 42 Below vodka, ginger beer and lime, served in a copper mug.	
London Mule	13,70€
A gin-based version of the classic Mule, with ginger beer, Bombay gin and lime, served with ice.	
Bacardi Mule	13,70€
Cuban-inspired with Bacardi rum, ginger beer and lime, served with ice cubes.	

Hot drinks

Espresso	3,60€
Espresso Macchiato	4,10€
Double espresso	4,70€
Coffee	3,80€
Cappuccino	4,50€
Cappuccino with whipped cream	4,80€
Latte Macchiato	4,80€
Tea by TEE GSCHWENDNER	5,30€
Earl Grey, Japan Sencha, Red berries or chamomile	
Tea with fresh mint	5,30€
Hot chocolate	5,00€
Hot chocolate with whipped cream	5,30€
Irish Coffee	10,50€
Matcha Latte	5,30€

Digestives

The Classics

Get 27	8,40€
Amaretto Disaronno	8,40€
Baileys Irish Cream	8,40€
Sambuca Ramazzotti	8,40€
Limoncello Ramazzotti	8,40€
Amaro Averna	8,40€

Herbal liqueurs

Jägermeister	8,40€
Fernet Branca	8,40€
Buff	8,40€

Brandy

Cognac Martell VSOP	11,60€
Eau De Vie Zenner - Mirabelle, Poire Williams, Quetsch ou Framboise	10,50€
Grappa Nonnino Chardonnay	10,00€
Grappa Berta Valdavi	10,00€
Calvados	9,00€
Grand Marnier	8,40€
Cointreau	8,40€
Hunnegdröpp Lilienhaff	8,40€
Hunnegdröpp as a shot	4,20€

Rums

Zacapa Sistema Solera 23	14,70€
Bumbu	13,70€
Bacardi Reserva Ocho	12,60€
Eminente 7y	15,30€

Whiskeys

Lagavulin 16y, Islay	16,30€
Talisker 10y	13,70€
Jack Daniel's	11,10€
Jameson	9,00€
Johnnie Walker Black	9,50€
Bulleit Bourbon	11,10€

Wines

Sparkling

Crémant Bubbly Brut	40,00€
Crémant Alice Hartmann Brut	68,00€
Crémant Alice Hartmann Rosé	74,00€

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 1 ^{er} 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, Tuscany	
Moscato d'Asti Bosc D'la Rei	47,00€
DOCG, Batasiolo, Piedmont	

Vintages may be subject to change depending on the available stock.

Wines

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€
1 ^{er} Cuvée, Bernard, Magrez, Roussillon	

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

Italy

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

Primitivo di Manduria Papale Oro	44,00€
IGT, Varvaglione, Pouilles, 2021	

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

Barbara d'Alba	52,00€
Moccagatta, Piedmont	

Primitivo di Manduria Papale Oro	87,00€
IGT, Varvaglione, Pouilles, 2021	

Portugal and Spain

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

Quinta dos Aciprestes Reserva	50,00€
Douro, Portugal	

Monte Ravasqueira Reserva Familia	34,00€
Alentejo, Portugal	

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Wines

Rest of the world

Malbec Luigi Bosca	45,00€
Mendoza, Argentina	
Zinfandel Wenté Beyer Ranch	51,00€
California, United States	
Cuvée Rouge Big John	52,00€
Cuvée Reserve, Weingut Erich Scheiblhofer, Austria	
Cabernet Sauvignon Allesverloren	54,00€
South Africa	

Rosé

L'Instant de Roseline	38,00€
Château de Roseline, Provence, France	
Lampe de Méduse Cru Classé	59,00€
Château de Roseline, Provence, France	
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	

Your wine

BYOB - bring your own bottle	37,00€
Bring your own wine and enjoy it with your meal.	

Vintages may be subject to change depending on the available stock.