THE MENU

To facilitate the planning of your dinner we listed you below a variety of choices. These light, innovative and flavorful French inspired dishes have been specially designed by our Chef **Sébastien Perrot**.

In order to guarantee a fluent organization of the service and to reduce the waiting time, we will invite you to choose a single menu for all your guests, apart from allergies and food restrictions.

Menu Mu n°1

59€ per person (drinks excluded)

First
Salmon ceviche with lime, coriander and avocado
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Second
Chicken supreme, mushroom and chervil sauce, creamy parmesan and hazelnut polenta
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Dessert
Bavarian cream with vanilla from Madagascar, compote of red fruits

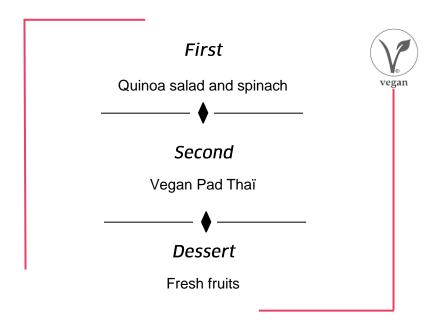
Menu Mu n°2

69€ per person (drinks excluded)

Brazilian chocolate pie and light cream with pecans

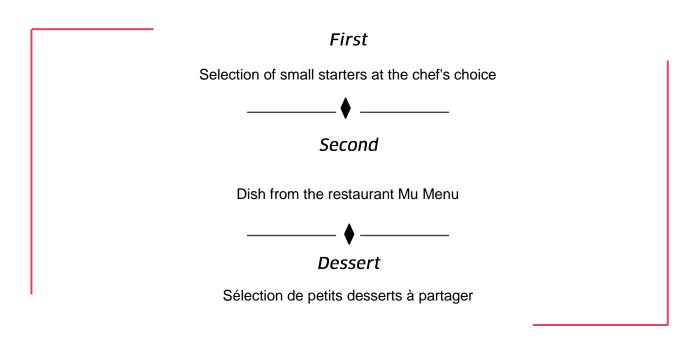
Vegan Menu

49€ per person (drinks excluded)



For 12 people, we can offer you an à la carte choice, especially for the dish.

Menu Mu



DRINKS

For your cocktail, we can suggest you to offer to your guests a drink from the following propositions (billed upon consumption)

- Champagne Laurent Perrier (75 cl) 110€
 or Crémant Luxembourgeois Clos des Rochers (75 cl) 75€
- Bofferding Pils (33 cl) 5,50€
- Selection of soft drinks (20 cl) 5,50€
- Assortment of juices (25 cl) 8,50€
- Mineral water (25 cl), Vittel or Rosport Blue 5€

Cocktail Mu N°3

To serve with these drinks, we suggest you a selection of 3 or 5 reductions created by our Chef:

- 3 pieces à 12€ per person
- 5 pieces à 20€ per person

For your dinner, we are pleased to suggest you the following drink packages:

Champagne package 46€ per person :

- 1 glass of Champagne
- 1/2 bottle of wine selected by our Sommelier
- ½ bottle of mineral water
- 1 coffee or tea

Cremant package 36€ per person :

- 1 glass of Crémant
- ½ bottle of crémant by our Sommelier
- ½ bottle of mineral water
- 1 coffee or 1 tea

Wine package 29€ per person :

- ½ bottle of wine by our Sommelier
- ½ bottle of mineral water
- 1 coffee or 1 t