



OBERWEIS

RESTAURANT



OUR MENU

Meat suggestion of the day

Allergens: Our staff can you give the information

22,50 €

Fish suggestion of the day

Allergens: Our staff can you give the information

24,50 €

Soup of the day

served with fleur de sel twists

11,90 €

Ham and cheese omelet ³⁻⁷⁻¹⁰⁻¹²

Farm eggs served with fries and mixed salad

17,30 €

Falafel salad ¹⁻²⁻³⁻⁴⁻⁶⁻⁷⁻⁸⁻⁹⁻¹⁰⁻¹¹

Bulgur salad, avocado, falafel, grapefruit, lettuce and yoghurt sauce

19,90 €

Vol au vent ¹⁻³⁻⁷⁻⁹⁻¹⁰⁻¹²

Homemade puff pastry garnished with sweetbreads, veal, chicken and mushrooms, served with fries and mixed salad

19,90 €

Scampi salad ¹⁻²⁻³⁻⁴⁻⁷⁻¹⁰

Quinoa salad, Scampi, avocado, coconut, pomegranate, mango, salad, vinaigrette passion

22,70 €

Cheddar beef burger ¹⁻³⁻⁶⁻⁷⁻⁸⁻¹⁰⁻¹¹⁻¹²

Luxembourg beef steak, Tartare sauce, tomato, cucumber, lettuce, Cheddar, candied red onions served with fries

25,40 €

Chicken Cesar ¹⁻²⁻³⁻⁴⁻⁶⁻⁷⁻⁸⁻¹⁰⁻¹¹⁻¹²

Chicken fillet, anchovies, avocado, parmesan, lettuce and tasty homemade sauce

20,80 €

Beef tartare

20,90 €

Luxembourgish origin ¹⁻³⁻⁴⁻⁶⁻⁷⁻¹⁰⁻¹²

with fries and mixed salad

Smorrebrod ¹⁻³⁻⁴⁻⁶⁻⁷⁻⁸⁻¹¹

with smoked salmon and scrambled eggs served with green salad

27,80 €

Chicken Cordon bleu, ¹⁻⁴⁻⁶⁻⁷⁻⁸⁻⁹⁻¹⁰⁻¹¹⁻¹²

mushroom cream sauce, served with fries and mixed salad

24,90 €

SNACKS

served with a mixed salad

Quiche lorraine ¹⁻³⁻⁶⁻⁷⁻⁹⁻¹²

13,50 €

Hot pie ¹⁻³⁻⁶⁻⁷⁻¹²

12,90 €

Quiche with candied vegetables ¹⁻³⁻⁶⁻⁷⁻⁹⁻¹²

13,50 €

Puff pastry sausage with bacon

14,70 €

and cheese ¹⁻³⁻⁶⁻⁷⁻⁹⁻¹⁰⁻¹¹

Onion quiche ¹⁻³⁻⁶⁻⁷⁻⁸⁻¹²

13,50 €

Riesling pâté ¹⁻³⁻⁶⁻⁷⁻⁹⁻¹²

12,90 €

CHILDRENS DISHES

(children up to 10 years old)

Pasta with bolognese sauce ¹⁻³⁻⁷⁻⁹⁻¹²

11,50 €

Ground steak, fries /

11,90 €

SIDE DISHES

(in addition to a main dish)

Mixed salad ³⁻¹⁰⁻¹²

3,50 €

French fries ³⁻¹⁰⁻¹²

3,50 €

Rice /

3,50 €

List of Allergens : Allergens in **bold** / Traces in not bold

1. Gluten - 2. Shellfish - 3. Eggs - 4. Fish - 5. Peanuts - 6. Soy - 7. Milk - 8. Nuts - 9. Celery - 10. Mustard - 11. Sesam - 12. Sulphites



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DESSERTS

Dacquois

6,40 €



Macaron sponge cake with almonds, vanilla mousseline cream with nougat slivers

Mille feuille

5,90 €



Caramelized puff pastry, bourbon vanilla cream

Éclair vanille

4,60 €



Choux pastry, pastry cream and vanilla glaze

Éclair moka

4,90 €



Choux pastry, coffee cream

Éclair chocolat

4,60 €



Choux pastry, chocolate cream, chocolate glaze

Chocolat-Pistache

7,90 €



Pistachio-Madeleine crunchy and sponge cake, Streusel and chocolate sponge cake, pistachio cream and chocolate mousse from Venezuela

Wendy

7,20 €



Chocolate chip cookie, almond crunch, whole milk chocolate mousse from Brazil, Bourbon vanilla

Coup de coeur

6,90 €



Chocolate sponge cake flavored with raspberries, melt-in-the-mouth dark chocolate mousse from Venezuela, raspberry glaze

Tartelette poire chocolat

6,80 €



Shortcrust pastry, almond cream, pear jelly, Amatika chocolate mousse, grapefruit, pears

Macaronade

7,40 €



Chocolate chip cookie, cherry mousse studded with sour cherries, light chocolate mousse, macarons shell

Mont blanc

7,10 €



Sand dough, chestnut cream, whipped cream, rosehip compote

Piemont

7,40 €



Crunchy biscuit and biscuit with hazelnuts from Piedmont, mousse and hazelnut ganache

Tartelette soleil

6,80 €



Shortcrust pastry, raspberry jelly, light chocolate cream and a passion fruit mousse

Koa'O framboise

7,10 €



Almond hazelnut dacquoise with crumble, raspberry jelly, caramel and koa mousse

Galapagos

7,10 €



Clay dough, coconut biscuit, exotic jelly, mascarpone and exotic fruit cream, Malibu whipped cream

Tartelette citron

6,30 €



Sand dough, panna cotta cream with Amalfi lemon

Salade de fruits frais

6,40 €



Assortment of fresh fruits with orange juice

Over the seasons, discover our tartlets of the moment. According to product availability during the day.

Service and VAT included.

Please check your invoice. No complaints will be accepted later.



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SOFT DRINKS

(Syrup 2cl +0,80 €)

Fresh squeezed orange juice	0,20 l	5,50 €
Minute Maid	0,20 l	3,90 €
orange, apple, multifruits		
Coca-Cola, Coca-Zéro	0,20 l	3,90 €
Sprite, Fanta Orange	0,20 l	3,90 €
Lipton Ice Tea Regular, Peach, Green	0,20 l	3,90 €
Tonic Nordic Mist	0,20 l	3,90 €
Rosport Classic	0,25 l	3,90 €
Rosport Viva, Bleu	0,25 l	3,40 €
Rosport Viva, Bleu	0,50 l	4,90 €

HOT DRINKS

Espresso	3,10 €
Double Espresso	4,10 €
Espresso Macchiato	3,60 €
Double Espresso Macchiato	4,70 €
Latte	4,20 €
Latte Macchiato	4,30 €
Cappuccino	4,10 €
Americano	3,40 €
Café Viennois	3,90 €
Hot chocolate	4,90 €

TEAS

Earl Grey Impérial	3,60 €
High quality black tea from India, flavored with bergamot essence, citrus taste and long finish	
Spécial Jasmin	3,60 €
Chinese green tea mixed with Jasmine flowers, giving a very fine and fragrant taste	
Marrakech Mint	3,60 €
Traditional blend of Chinese gunpowder green tea and mint leaves, surprising mint aroma, long finish	
Rooibos "Cape Town"	3,60 €
Sweet blend of rooibos, rose petals, sunflower and mallow, with antioxidant and re-mineralizing properties	
Camomille	3,60 €
Wild chamomile whole head herbal tea, calming and soothing properties	
Mint	3,60 €
Perfect herbal tea after the meal, with digestive and calming properties	



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APERITIFS

Ricard	2 cl	7,30 €
Martini red / white	5 cl	6,80 €
Whisky Jack Daniels	4 cl	6,20 €
Rhum Havana Club Ambre	4 cl	6,20 €
Vodka Eristoff	4 cl	6,20 €
Gin Gordon	4 cl	6,80 €
Red Porto	5 cl	5,80 €
Campari Bitter	5 cl	6,80 €
Kir with white wine	12 cl	8,20 €
Kir Royal	12 cl	12,90 €

BEERS

Bofferding Pils 4,8°	33 cl	5,30 €
Bofferding Pils 4,8°	50 cl	8,30 €
Picon beer Bofferding	33 cl	6,30 €
Picon beer Bofferding	50 cl	8,90 €
Battin Gambrinus 5,2°	33 cl	6,30 €
Battin blanche 4,8°	33 cl	6,30 €
Battin fruité 4,3°	33 cl	6,30 €
Battin brune 7,2°	33 cl	6,30 €

CHAMPAGNES / CRÉMANT

Champagne Duval Leroy :		
Brut fleur de Champagne 1 ^{er} cru	37,5 cl	26,50 €
Brut fleur de Champagne 1 ^{er} cru	75 cl	46,70 €
Brut rosé 1 ^{er} cru	37,5 cl	33,20 €
Brut rosé 1 ^{er} cru	75 cl	59,80 €

Coupe de Champagne Duval Leroy 1^{er} cru 12 cl 10,90 €

Coupe de Crémant Clos des Rochers	12 cl	8,70 €
Crémant Clos des Rochers	75 cl	39,90 €

WHITE WINES

LUXEMBOURG

Riesling "Domaine Desom"

7,80 € (12cl) - 36,40 € (75 cl)

Pinot Blanc "Domaine Duhr Frères"

7,00 € (12cl) - 32,70 € (75 cl)

Pinot Gris "Clos des Rochers"

7,90 € (12cl) - 37,60 € (75 cl)

BORDEAUX

Bordeaux "Château Respide-Medeville"

6,30 € (12cl) - 29,30 € (75 cl)

RED WINES

CÔTES DE CASTILLON

Bordeaux "Château La Gasparde"

8,10 € (12cl) - 18,90 € (37,5cl) - 37,40 € (75 cl)

CÔTES DU RHÔNE

Beaumes de Venise "Fût de Chêne"

6,80 € (12cl) - 31,60 € (75 cl)

SAINT EMILION

Saint Emilion Grand Cru "Château Queyron"

8,90 € (12cl) - 25,60 € (37,5 cl) - 42,90 € (75 cl)

ROSÉ WINES

LUXEMBOURG

Pinot Noir "Domaine Lethal"

6,20 € (12cl) - 28,60 € (75 cl)

BORDEAUX

Château Rauzan Despagne

7,30 € (12cl) - 20,50 € (37,5 cl) - 34,20 € (75 cl)

BANDOL

Domaine de l'Olivette

7,90 € (12cl) - 36,70 € (75 cl)