



Panoramic restaurant

OUR MENU

Meat suggestion of the day

23,50 €

Allergens: Our staff can you give the information

Fish suggestion of the day

25,50 €

Allergens: Our staff can you give the information

Suggestion of the moment 26,50 €

Allergens: Our staff can you give the information

Homemade smoked salmon ¹⁻³⁻⁴⁻⁶⁻⁷⁻⁹⁻¹⁰⁻¹¹ 29,90 €

served with its "Gromperkichelcher"
sucrine, radish, carrots and herbal bibeleskaes

Scampi salad ¹⁻²⁻³⁻⁴⁻⁶⁻⁷⁻⁹⁻¹⁰⁻¹¹⁻¹² 24,70 €

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

Chicken Caesar ¹⁻²⁻³⁻⁴⁻⁶⁻⁷⁻⁸⁻¹⁰⁻¹¹⁻¹² 22,80 €

Free-range chicken fillet, anchovies, avocado,
parmesan, sucrine, tasty homemade sauce

Falafel and hummus ¹⁻⁶⁻⁸⁻⁹⁻¹⁰⁻¹¹⁻¹² 21,90 €

Hummus, falafel, raw and cooked vegetables

Beef tartare 23,90 €

Luxembourgish origin ¹⁻²⁻³⁻⁴⁻⁶⁻⁷⁻⁸⁻⁹⁻¹⁰⁻¹¹⁻¹²
with fries and mixed salad

Vol-au-Vent ¹⁻³⁻⁷⁻⁹⁻¹⁰⁻¹² 22,20 €

Homemade puff pastry garnished with
sweetbreads, collar of veal, hen and mushrooms
served with fries and mixed salad

Letz'Burger ¹⁻³⁻⁷⁻⁸⁻¹⁰⁻¹² 24,60 €

Luxembourg beef steak, double cream
with mustard, Letzkäse, salad and peasant bacon

Ham and cheese omelet ³⁻⁷⁻¹⁰⁻¹² 18,90 €

Farm eggs
served with fries and mixed salad

Mushroom omelet ³⁻⁷ 19,80 €

Farm eggs, mix of mushrooms,
parmesan, parsley and fries

SIDE DISHES

(in addition to a main dish)

Seasonal vegetables 4,80 €

Mixed salad ³⁻¹⁰⁻¹² 3,80 €

French fries ³⁻¹⁰⁻¹² 3,80 €

Rice 3,80 €

CHILDRENS DISHES

(children up to 10 years old)

Cheese burger ¹⁻³⁻⁷⁻⁸⁻¹¹ 16,30 €

Breaded chicken cutlet ¹⁻²⁻³⁻⁴⁻⁷⁻⁸⁻⁹⁻¹⁰⁻¹¹ 17,60 €

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. Sesame - 12. Sulphites



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DESSERTS

Dacquois

6,40 €



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

Mille feuille

6,10 €



Caramelized puff pastry, bourbon vanilla cream

Éclair vanille

4,90 €



Choux pastry, pastry cream and vanilla glaze

Éclair moka

4,90 €



Choux pastry, coffee cream

Éclair chocolat

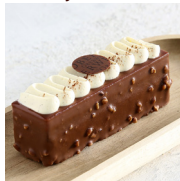
4,90 €



Choux pastry, chocolate cream, chocolate glaze

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

Délice chocolat

7,50 €



Chocolate shortcrust pastry, ganache and 75% dark chocolate mousse

Chocolat-Passion

8,10 €



Shortcrust pastry, chocolate biscuit, vanilla crème brûlée, passion fruit caramel, 75% Dominican Republic chocolate mousse

Noisetine

7,50 €



Dacquoise, crunchy hazelnut, almond biscuit, light vanilla cream, orange kumquat jelly, caramelized hazelnuts, hazelnut mousse

Ambassadeur

8,20 €



Almond biscuit, Bavarian cream flavored with Riesling, sprinkled with strawberries

Charlotte framboise

8,10 €



Almond biscuit, Bavarian vanilla cream, raspberries

Tartelette fraise

7,60 €



Shortcrust pastry, light vanilla cream, strawberry jam, strawberries

Tartelette soleil

7,90 €



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

Tentation

8,20 €



Shortcrust pastry, almond biscuit, strawberry-Timut pepper compote, lemon cream, vanilla mousse

Opéra

8,20 €



Mango Mandarin-biscuit, jelly and mousse

Tartelette citron

7,90 €



Sand dough, panna cotta cream with Amalfi lemon

Tartelette normande

5,60 €



Puff pastry, homemade apple compote, apple quarters, flan sauce

Fresh fruit salad

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	3,50 €
Rosport Viva, Bleu	0,50 l	5,30 €

HOT DRINKS

Espresso	3,30 €
Double Espresso	4,30 €
Espresso Macchiato	3,90 €
Double Espresso Macchiato	4,90 €
Latte	4,50 €
Latte Macchiato	4,60 €
Cappuccino	4,40 €
Americano	3,70 €
Café Viennois	4,20 €
Hot chocolate	5,10 €

TEAS

Earl Grey Impérial	3,90 €
High quality black tea from India, flavored with bergamot essence, citrus taste and long finish	
Spécial Jasmin	3,90 €
Chinese green tea mixed with Jasmine flowers, giving a very fine and fragrant taste	
Marrakech Mint	3,90 €
Traditional blend of Chinese gunpowder green tea and mint leaves, surprising mint aroma, long finish	
Rooibos "Cape Town"	3,90 €
Sweet blend of rooibos, rose petals, sunflower and mallow, with antioxidant and re-mineralizing properties	
Camomille	
Wild chamomile whole head herbal tea, calming and soothing properties	3,90 €
Mint	
Perfect herbal tea after the meal, with digestive and calming properties	3,90 €



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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 €
Porto red	5 cl	5,80 €
Campari Bitter	5 cl	6,80 €
Kir with white wine	12 cl	8,20 €
Kir Royal	12 cl	14,90 €

BEERS

Clausthaler (without alcohol)	33 cl	4,90 €
Bofferding Pils 4,8°	33 cl	5,60 €
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 €

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 €
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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 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)