



BRASSERIE DES JARDINS

WELCOME 7 DAYS / 7

- Kitchen open from 11:30 a.m. to 02:15 p.m. and from 06:30 p.m. to 10:15 p.m.
- If you are required by a specific timing, do not hesitate to let us know in order to serve you in the best conditions.
- Any changes to the dishes can cause a price increase.
- As far as possible, our products come from sustainable agriculture and from the Luxembourg.

***If you are allergic to certain products,
our personnel is at your disposal
for any additional information.***

SNACKS - TEAROOM

FROM 02:30 P.M. TO 06:00 P.M.

WEEKENDS AND HOLYDAYS : FROM 03:00 P.M. TO 06:00 P.M.

OUR COLD STARTERS

Feiersténgzalot	(7, 10, 12)	15,50 €
<i>Cold salad of beef and veal, mustard dressing, parmesan</i>		
Terrine of Foie Gras de Canard,	(1, 3, 7, 12)	21,00 €
<i>Sweet Bread, Seasonal Chutney</i>		
Tuna Tartare, Homemade Teriyaki Sauce,	(4, 6)	19,50 €
<i>Pickled Ginger, Wakame Seaweed, Toasted White Sesame Seed</i>		
Homemade Country Terrine,	(1, 3, 7, 10, 12)	15,00 €
<i>Onion Confit, Pickles</i>		
Scottish Salmon Gravelax	(3, 4, 10, 12)	21,50 €
<i>and Home-cooked Smoked Salmon, Mustard Honey Sauce</i>		
Salad of Veal brains poached, tartar sauce	(3, 10, 12)	14,50 €
Beef Carpaccio,	(7, 8)	17,00 €
<i>Pine Nuts, Horseradish Dressing, Arugula, Parmesan</i>		

OUR WARM STARTERS

Deep-fried Homemade Shrimps Croquette,	(1,2,3,7,12)	
<i>Fried Parsley, Lemon Wedges</i>		
	1 piece	9,00 €
	2 pieces	18,00 €
Deep-fried Homemade Cheese Croquette	(1, 3, 7)	
	1 piece	8,50 €
	2 pieces	17,00 €
Pan Fried Veal Brains in Butter Sauce	(1, 7)	14,50 €
Japanese Wok	(2, 4, 6, 11, 12)	21,50 €
<i>Sauteed Vegetable and Sea Scampis, Sliced Tuna Sashimi</i>		
Leeks Pie with Pata Negra Smoked Ham	(1, 3, 7, 12)	16,50 €
Fish Soup Served with Grated Cheese,	(1, 3, 4, 10, 12)	14,00 €
<i>French Mayonnaise with Garlic and Saffron</i>		
Saffron Risotto with Sea Scampi	(2, 7, 12)	21,50 €
Poached Organic Egg,	(3, 7)	14,50 €
<i>Spinash, Cheese Sauce and Hollandaise Sauce</i>		

THE CLASSICALS AND SEASONAL DISHES

Smoked Ham from Luxembourg Terroir	(1, 3, 10, 12)	22,50 €
Raw Beef Carpaccio Seasoned with Basil Oil, Pine Nuts,	(7, 8)	26,50 €
<i>Cherry Tomatoes Confit, Arugula, Parmesan, Horseradish Dressing</i>		
Simmered Veal Head Boneless, Gribiche Sauce	(1, 3, 10, 12)	25,50 €
Raw meat Tartar of Beef Semi-prepared in French Style	(1, 3, 4, 10)	24,50 €
Caesar Salad with Grilled Chicken Breast,	(1, 3, 7, 8, 10, 12, 14)	24,50 €
<i>Cashew Nut Dressing</i>		
Reinveted Chicken Stew	(1, 3, 7, 12)	25,50 €
<i>with Creamy Mushrooms Sauce and Puff Pastry</i>		
Pan Fried Veal kidneys with Creamy Mustard Grain Sauce	(1, 7, 10)	22,50 €
Pan Fried Veal Liver, Caramelized Onions,	(1, 7, 12)	25,50 €
<i>Veal Stock and 10 Years Old Balsamic Vinegar</i>		
Duck Breast Roasted with Local Honey,	(1, 6, 12)	26,50 €
<i>Brown Sauce with Red Fruits</i>		
Breaded Veal Cutlet Stuffed with Buffalo Mozzarella,	(1, 3, 7)	29,50 €
<i>Pata Negra Ham, Parmesan, Cooked Ham, Creamy Mushrooms Sauce</i>		

OUR MEATS *Cooked in a Jospier Oven*

Tenderloin Filet of Beef (± 200 g)	28,50 €
Rib-eye Steak Filet (± 350 g)	29,50 €
Prime Rib (± 500 g) for 1 Person	36,00 €
Prime Rib (± 1 Kg 200) for 2 Persons	85,00 €
Veal Chop Steak (± 350 g)	34,50 €
Tenderloin Filet (± 600 g) for 2 Persons	78,50 €

Choice of Garnish :

*Homemade French Fries (o) or Pan-fried Potatoes whith Bacon (o)
or Baked Potato (o) or Mashed Potatoes (7)*

Sauce of Your Choice :

Creamy Green Pepper Sauce (1, 7, 12), Brown Sauce with Crushed Black Pepper (1, 12), Mushroom Cream Sauce (1, 7, 12), Béarnaise (3, 7, 12)

Supplements :

*Salad Lettuce with Dressing (10, 12) 5,00 €
Pan-fried Vegetables Bouquet 8,00 €*

OUR FISH

Pan Fried Solette in Butter Sauce	(1, 4, 7)	Daily Price
Pan Fried Sol in Butter Sauce	(1, 4, 7)	Daily Price
Teriyaki of Red Tuna Fillet Breaded	(4, 6, 11)	35,00 €
<i>with White Sesame Seeds, Vegetables and Asian Oyster Mushrooms Sautéed</i>		
Grilled Bar Fillets,	(4, 6, 11)	26,00 €
<i>Sautéed Spinach, Toasted Cashews Nuts</i>		
Royal Sea Bream Fillets Stuffed	(3, 4, 7, 12)	28,50 €
<i>with Tuna, Salmon, Scampi Mousse, Pata Negra Ham, Basil, Puffed Potatoes, Tomato Sauce with Virgin Olive Oil</i>		
Fresh Fettuccine Pasta, Sautéed	(1, 4, 12, 14)	28,50 €
<i>with Sea Scampi, Mediterranean Fish Sauce, Arugula and Parmesan Cheese</i>		
Back Cod Steamed,	(3, 4, 7, 12)	28,50 €
<i>Mashed Potatoes, Hollandaise Sauce</i>		

OUR SUGGESTIONS



KID DISHES *at Choice*

9,50 €

Penne Bolognese (1, 3) or Pan-fried Ground Bœuf Steak
or Homemade Meatball (1, 3) or Nuggets : Fried Chicken Filet (1, 3)

OUR DESSERTS

Norwegian Omelette, <i>Flambée with Grand Marnier</i>	(1, 3, 7, 8)	10,50 €
Lemon Tart Revisited in our own way <i>(unstructured)</i>	(1, 3, 7, 8)	9,50 €
"Île Flottante", English Cream <i>with Tahitian Vanilla, Caramel Sauce</i>	(3, 7, 8)	9,50 €
New York Brownies, Yogurt Ice Cream, <i>Red Berries</i>	(1, 3, 7, 8)	10,50 €
Tiramisu with Salted Butter Caramel	(1, 3, 7)	9,50 €
Iced Coffee	(1, 3, 7)	10,50 €
Dame Blanche	(1, 3, 7)	10,50 €
The Javanese : Biscuit of Almonds, Ganache, <i>Coffee Butter Cream, thunder thundercloth of Bresse</i>	(1, 3, 7, 8)	10,50 €
New York Cheesecake, Red Fruits Marmalade	(1, 3, 7)	9,50 €
Café Gourmand	(1, 3, 5, 7, 8)	14,50 €
Tahiti Vanilla Crème Brûlée	(3, 7)	10,50 €



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