

la coquille  
brasserie

# welcome to la coquille brasserie

the whole team of the brasserie «la coquille» welcomes you. passion for sports, the pleasures of relaxation, the delights of good food - everything that brings us together here at la coquille!

whether it's for a quick bite to eat at lunchtime, or for dinner with family or friends, «la coquille» is the ideal place to spend a convivial moment in a modern setting.



the menu of our brasserie «la coquille» invites you to savor a variety of dishes featuring regional products and a fine selection of wines.

let us advise you! we are at your service to inspire you and open your appetite even more.

gudden appetit !



# à la carte

salads	starter	main course
<b>tataki salad</b> <sup>1a. 2. 4. 9. 10. 11. 12</sup> <i>salad mix, fresh tuna, fresh salmon, soja sauce, avocado, cherry tomatoes, sesame seeds and grissini</i>	-	€ 19.00
<b>smoked salmon salad</b> <sup>1a. 2. 4. 7a. 7b. 10. 11. 12</sup> <i>salad mix, smoked salmon, citrus vinaigrette, orange and grapefruit, cherry tomatoes, chicory, capre, red onions and grissini</i>	€ 11.50	€ 17.00
<b>scampi salad</b> <sup>1a. 2. 7a. 7b. 9. 10. 11. 12</sup> <i>salad mix, olive oil and balsamic vinaigrette, prawns, chicory, cherry tomatoes, artichoke, tomato tartare and grissini</i>	€ 13.50	€ 19.00
<b>greek chicken salad</b> <sup>1a. 7a. 7b. 10. 11. 12</sup> <i>salad mix, chicken, yogurt sauce, feta cheese, tomatoes, olives, grissini, cucumber and grilled peppers</i>	€ 11.00	€ 16.00
 <b>crispy goat cheese salad with honey</b> <sup>1a. 7a. 7b. 9. 10. 11</sup> <i>salad mix, olive oil and balsamic vinaigrette, goat cheese, honey, chicory, tomatoes, corinthe grapes, nuts, melon and grissini</i>	€ 11.00	€ 16.00
 <b>colorful tomatoes carpaccio, almonds and fresh basil</b> <sup>8c</sup>	€ 8.50	€ 14.00

 **vegetarian**

 **vegan**

# à la carte

meats	starter	main course
<b>beef tartar</b> <sup>1c. 3. 7a. 7b. 10. 12</sup> <i>luxembourgish beef, capers, parsley, tabasco, white onions, luxembourgish ketchup and mustard, arugula and salad</i>	€ 13.00	€ 21.00*
<b>beef rib eye grilled</b> <sup>1a. 7a. 7b. 9. 10. 12</sup> <i>beef rib eye grilled, pepper sauce <u>or</u> maître d'hôtel butter, served with fries and vegetables</i>		€ 23.50
<b>chicken tagliata</b> <sup>1a. 3. 7a. 7b. 9. 10. 12</sup> <i>chicken, salad, parmesan cheese, balsamic sauce, potatoes with rosemary and vegetables</i>		€ 19.50
<b>cordon bleu</b> <sup>1a. 6. 7a. 7b. 9. 10. 12</sup> <i>chicken piece, ham, mozzarella cheese, fresh tomato basil sauce, fries and salad</i>		€ 21.00
<b>beef burger</b> <sup>1a. 3. 7a. 7b. 9. 10</sup> <i>mozzarella cheese, tomatoes, pickles, salad, garlic mayonnaise, dried tomatoes, fries and salad</i>		€ 18.00
<b>breaded chicken fillet burger</b> <sup>1a. 3. 7a. 7b. 9. 10. 12</sup> <i>tartar sauce, pickles, fries and salad</i>		€ 17,00
fishs		main course
<b>fish and chips</b> <sup>1a. 3. 4. 7a. 7b. 9. 10. 12</sup> <i>fish fillet, fries, peas puree and salad</i>		€ 19.00
<b>monkfish stew</b> <sup>1a. 4. 7a. 7b. 9. 10. 12</sup> <i>lemon and basil sauce, rice and vegetables</i>		€ 22.00
vegan meal		main course
 <b>vegan burger</b> <sup>1a. 8. 11</sup> <i>vegan bread, tomatoes, grilled eggplant, squash, vegan cheese, chickpeas hummus, potatoes and salad</i>		€ 15.00

\* main course served with fries

# à la carte

## desserts

## prices

mixed of « migniardises » served with your coffee <sup>1a. 3. 6. 7a. 7b</sup>

€ 8.50

seasonal fruits meringue based dessert <sup>3. 7a. 7b</sup>

€ 8.50

hot chocolate cake with cherry sorbet ice <sup>1a. 3. 6. 7a. 7b</sup>

€ 7.50

fruit salad

€ 6.50

ice-cream & sorbets <sup>7a. 7b</sup>

*vanilla ice-cream, chocolate ice-cream, strawberry ice, raspberry ice, blackcurrant ice,  
pineapple ice*

€ 2.00  
per scoop

wines  
&  
other  
drinks

# wines

## wines by the glass

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## prices

### moelleux <sup>12</sup>

premières grives, domaine tariquet côte de gascogne (fra)

€ 6.20

### white <sup>12</sup>

chardonnay, domaine montrose côtes de thongue (fra)

€ 5.20

pinot gris, domaines vinsmoselle les vigneron (lux)

€ 4.50

### rosé <sup>12</sup>

domaine le grand saint paul bio (fra)

€ 5.50

### red <sup>12</sup>

altano tinto douro, symington (por)

€ 5.20

bordeaux, château thomas laurent (fra)

€ 5.20

alto reale nero d'avola, rapitala (ita)

€ 6.00

## luxembourg wines

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## prices

### white <sup>12</sup>

riesling, domaines vinsmoselle vignum grevenmacher paradäis, 75 cl.

€ 32.00

pinot gris, domaines vinsmoselle vignum wellenstein fouschette, 75 cl.

€ 32.00

auxerrois, domaines vinsmoselle coteaux de schengen, 75 cl.

€ 27.00

pinot blanc, domaines vinsmoselle coteaux de schengen, 75 cl.

€ 28.00

### red <sup>12</sup>

pinot noir rouge, château edmond de la fontaine, 75 cl.

€ 32.50

### crémant <sup>12</sup>

crémant poll fabaire, spirit of schengen, 75 cl.

€ 27.00

# wines

## french wines

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## prices

### white <sup>12</sup>

languedoc roussillon, domaine montrose chardonnay côtes de thongue, 75 cl. € 26.00

### rosés <sup>12</sup>

signatures du sud, cinsault vdp d'oc rose, 75 cl. € 22.00

bailli de provence, côtes de provence, 75 cl. € 25.00

### red <sup>12</sup>

côtes du Rhône, roulepierre, pierre amadiou, 75 cl. € 25.00

côtes du Rhône, roulepierre, pierre amadiou, 37,5 cl. € 14.00

bordeaux, comtesse malet roquefort, 75 cl. € 24.00

bordeaux, montagne st emilion, château macquin st georges, 75 cl. € 43.50

### champagne <sup>12</sup>

champagne gruet brut sélection, 75 cl. € 55.00

## italian wines

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## prices

### red <sup>12</sup>

punta aquila, primitivo, tenuta rubino, 75 cl. € 33.00

piemonte, barbera d'alba batasiolo sovrana, 75 cl. € 34.00

centine, toscana rouge, banfi, 75 cl. € 28.00

centine, toscana rouge, banfi, 37,5 cl. € 16.50

## portuguese wines

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## prices

### red <sup>12</sup>

florão red alentejo, symington quinta da fonte souto, 75 cl. € 29.00

tuella douro, symington, 75 cl. € 24.00

pombal do vesuvio douro, symington, 75 cl. € 42.00



# other drinks

## softs

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## prices

viva, 25 cl.	€ 2.30
viva, 50 cl.	€ 3.80
rosport classic, 25 cl.	€ 2.30
rosport blue, 50 cl.	€ 3.80
coca cola, coca cola zero, 20 cl.	€ 2.50
fanta, sprite, 20 cl.	€ 2.50
fuze tea, 25 cl.	€ 2.70
royal bliss, 20 cl.	€ 2.70
minute maid, 20 cl. (apples, tomatoes, multivitamins, oranges)	€ 2.70

## draft beers

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## prices

draft beer diekirch ou panaché, 33 cl.	€ 3.50
draft beer diekirch ou panaché, 50 cl.	€ 4.90
amer bière, 33 cl.	€ 5.00
amer bière, 50 cl.	€ 6.50

## bottled beers

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## prices

becks non-alcoholic, 33 cl.	€ 3.90
leffe lager / dark, 33 cl.	€ 4.50
franziskaner, 50 cl.	€ 5.50

## aperitif

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## prices

pisang	€ 5.00
campari	€ 5.80
cynar	€ 5.80
ricard	€ 6.00
red port <sup>12</sup>	€ 6.00
gin	€ 6.00
vodka	€ 6.00
red or white martini <sup>12</sup>	€ 5.80

## crémants and champagne by the glass \_\_\_\_\_ prices

crémant poll fabaire, spirit of schengen	€ 6.20
champagne gruet brut sélection	€ 9.80
kir royal	€ 8.50
kir white wine	€ 7.20

## cocktails \_\_\_\_\_ prices

homemade americano (campari, martini blanc, martini rouge) <sup>12</sup>	€ 8.00
fresh fruit cocktail (non-alcoholic)	€ 4.80
aperol spritz	€ 7.00
lillet wild berry	€ 6.00
gin tonic (non-alcoholic)	€ 6.00

## liqueur \_\_\_\_\_ prices

chivas regal	€ 6.20
glenfiddich 15 ans	€ 8.50
j&b	€ 5.50
cognac caves remy martin	€ 6.00
bailey's	€ 5.50
mirabelle plum - bossler	€ 5.30
williams pear - bossler	€ 5.30
raspberry - bossler	€ 5.30
old plum - bossler	€ 5.30
quetsch - bossler	€ 5.30
grappa chardonnay	€ 5.50
sambuca	€ 5.50

## hot drinks \_\_\_\_\_ prices

coffee	€ 2.60
espresso	€ 2.60
double espresso	€ 3.20
cappucino <sup>7.6</sup>	€ 3.00
decaffeinated	€ 2.80
lait russe <sup>7</sup>	€ 3.50
tea / pure leaf infusion	€ 3.00
hot chocolate <sup>7.6</sup>	€ 3.00

# allergen list

we inform you about the 14 allergens according to regulation (eu) no. 1169/2011 of the european parliament and of the council of 25 october 2011. our staff is at your disposal for any questions.

**note :**

*during the preparation of our dishes we work in the kitchen with allergenic ingredients.  
we inform you that our preparations may unintentionally contain traces of allergens.*

<sup>01</sup> cereals containing gluten, namely :

- a - wheat
- b - rye
- c - orge
- d - oats
- e - spelt
- f - kamut

*or their hybridized strains and cereal products*

<sup>02</sup> crustaceans and crustacean products

<sup>03</sup> eggs and egg products

<sup>04</sup> fish and fish products

<sup>05</sup> peanuts and peanut products

<sup>06</sup> soybeans and soybean products

<sup>07</sup> a - milk and milk products

b - lactose

<sup>08</sup> nuts, namely :

- a - almonds (*amygdalus communis l.*)
- b - hazelnuts (*corylus avellana*)
- c - walnuts (*juglans regia*)

d - cashew nuts (*anacardium occidentale*)

e - pecans (*carya illinoensis*  
-wangenh.- k. koch.)

f - brazil nuts (*bertholletia excelsa*)

g - pistachios (*pistacia vera*)

h - macadamia nuts and macadamia  
*ternifolia*

i - queensland nuts and products thereof.

<sup>09</sup> celery and celery products

<sup>10</sup> mustard and mustard products

<sup>11</sup> sesame seeds and sesame seed products

<sup>12</sup> sulphur dioxide and sulfites in  
concentrations of more than 10 mg / kg or  
10 mg / liter expressed as so<sub>2</sub>

<sup>13</sup> lupin and lupin products

<sup>14</sup> molluscs and mollusc products