

welcome to la coquille

brasserie



our choices shape the environment and the local economy.

that's why we favour dishes made from luxembourg produce, preferably organic.

dairy products, condiments, seasonal fruit and vegetables, flour and some beef are already sourced from neighbouring farms.

we work every day to incorporate even more local flavours to delight your taste buds.

gudden appetit!

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@lacoquille.lu

à la carte

starter

soup of the day ^{1a.2.3.4.7.8.9.10.12.14}

do not hesitate to ask our team for more details

homemade quiche and mixed salad ^{1a.2.3.4.7.8.9.10.12.14}

please ask our team

smoked duck breast and fresh goat cheese salad ^{1a.3.7.8c.9.10.12}

mixed greens, smoked duck breast, fresh goat cheese, mini potato fritters, cherry tomatoes, walnuts, luxembourg honey, raspberries, pine nuts, balsamic vinaigrette



autumn mushroom salad vegan ^{1a.8c.10.12}

seasonal salad, lamb's lettuce and shiitake, chestnuts, button mushrooms, portobello mushrooms, cherry tomatoes, chanterelles, walnuts, carrots, radishes, wholegrain mustard vinaigrette, grissini

pheasant ravioli with morels ^{1a.1c.3.7.8b.12}

pheasant ravioli with morels, cognac cream sauce, crushed hazelnuts, carrots, pearl onions, truffle oil and truffle shavings, rocket



poached egg with luxembourg pinot noir vegetarian ^{1a.1c.3.7.12}

poached egg, jerusalem artichoke, parsnip and celery purée, pine nuts, sauce of luxembourg pinot noir, cereal toast

tataki salad (main) ^{1a.3.4.6.11.12}

mixed greens, fresh tuna, fresh salmon, honey-soy sauce, wakame, pumpkin seeds, avocado, poached egg, cherry tomatoes, croutons, sesame seeds and grissini, olive oil and balsamic vinaigrette

starter

6.50 €

10.50 €

12.00 €

11.00 €

12.50 €

12.00 €

-

main course

-

-

19.00 € *

18.00 € *

19.50 €

-

21.50 €

 végétarien

 végétarien

à la carte

meat

main course

braised beef cheek with rich juice ^{1a.1c.12}

*braised beef cheek, rich juice, pearl onions, carrots, steamed potatoes,
seasonal vegetables*

23.00 €

supreme of guinea fowl à la normande ^{1a.1c.3.7.12}

*supreme of guinea fowl, normandy apples with calvados, cream sauce,
fresh tagliatelle, seasonal vegetables*

22.00 €

vol-au-vent with button mushrooms ^{1a.7.10.12}

chicken, button mushrooms, cream, onions, fries, salad

19.00 €

breaded veal cordon bleu with luxembourgish ham ^{1a.3.7.10.12}

*breaded veal cordon bleu, cured luxembourg country ham, emmental, porcini
and mushroom sauce, sweet potato fries, mixed greens*

23.00 €

judd burger ^{1a.3.4.7.10.12}

*bun, confit smoked pork collar, red cabbage, burger sauce, luxembourgish
rout geess cheese, twist potatoes, lettuce*

20.00 €

100% luxembourg beef burger ^{1a.3.7.10.12}

(bun, beef steak patty, cheddar cheese, bacon, fried onions, tomatoes, fries, salad)

19.00 €



la coquille bowl crispy chicken or **vegetarian** ^{1a.3.7.10.12}

*crispy chicken escalope or pumpkin falafels, polenta sticks, grilled squash,
grated carrots, avocado, red cabbage, cherry tomatoes, rocket, parmesan shavings,
pumpkin seeds, black olives, lemon-honey vinaigrette*

19.50 €

fish

main course

seared tuna steak ^{1a.2.3.4.7.14}

*seared tuna steak, sweet potato and coconut purée, duo of roasted cauliflowers,
shrimp, seasonal vegetables*

26.00 €

fish and chips ^{1a.3.4.7.10.12}

white fish, remoulade sauce, seasonal vegetables, fries, salad

19.50 €

à la carte

vegan	main course
 autumn polenta with mushrooms and truffle oil vegan ⁹ <i>polenta sticks, mushroom mix, chestnut, celery, leeks, plant-based cream, garlic, truffle oil</i>	17.00 €
children's plate (up to 12 years)	price
beef steak or breaded fish ^{1a.3.4.7} <i>beef patty, breaded cod, fries, crunchy vegetables</i>	11.00 €
desserts	price
selection of matured luxembourg cheeses with mixed salad ^{1a.7.8c.10.12}	8.50 €
«café gourmand» ^{1a.3.6.7.8a.8g.12} <i>mini tartlet, chocolate cake, sorbet/ice cream, macaron, bordeaux canelé</i>	9.00 €
warm fairtrade banana pancake with salted butter caramel ice cream ^{1a.3.7.12}	9.00 €
melting chocolate cake with red fruits and red fruit ice cream ^{1a.3.6.7.12}	9.00 €
giant double-chocolate cookie with yogurt ice cream ^{1a.3.6.7.8b.8c.12}	9.00 €
fruit salad ¹²	6.50 €
dessert of the day ^{1a.3.6.7.12}	7.00 €

wines
&
other
drinks

wines

wines by the glass

price

crémant ¹²

crémant brut bio, domaine schmit-fohl (lux)

7.00 €

white wines ¹²

chardonnay, domaine montrose chardonnay côtes de thongue (fr)

6.20 €

riesling, wormeldange koeppchen, domaine mathes (lux)

7.20 €

pinot gris, wormer waïbour bio, domaine schmit-fohl (lux)

6.80 €

rosé wines ¹²

bailli de provence, côtes de provence (fr)

6.20 €

red wines ¹²

punta aquila, primitivo, tenuta rubino (ita)

6.50 €

montepulciano d'abruzzo, casauria riserva doc (ita)

6.80 €

bordeaux, montagne saint-émilion, château macquin saint-georges (fr)

6.80 €

côtes du Rhône, roulepierre, domaine pierre amadieu (fr)

6.20 €

luxembourg wines

price

white wines ¹²

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

34.00 €

pinot gris, wormer waïbour bio, domaine schmit-fohl, 75cl.

35.00 €

auxerrois, côteaux de schengen, domaine vinsmoselle, 75cl.

29.00 €

pinot blanc, côteaux de schengen, domaine vinsmoselle, 75cl.

30.00 €

riesling, wormeldange koeppchen, domaine mathes, 75cl.

39.00 €

red wines ¹²

pinot noir, ahn goellebour bio, domaine schmit-fohl, 75cl.

39.00 €

crémants ¹²

crémant brut bio, domaine schmit-fohl, 75cl.

35.00 €

crémant brut, domaine alice hartmann, 75cl.

63.00 €

wines

french wines	price
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white wines ¹²	
languedoc roussillon, domaine montrose chardonnay côtes de thongue, 75 cl.	28.00 €
rosé wines ¹²	
bailli de provence, côtes de provence, 75 cl.	28.00 €
magali, côtes de provence, 75cl.	36.00 €
red wines ¹²	
côtes du Rhône, roulepierre, pierre amadieu, 75 cl.	28.00 €
bordeaux, montagne st emilion, château macquin st georges, 75 cl.	36.00 €

italian wines	price
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red wines ¹²	
punta aquila, primitivo, tenuta rubino, 75 cl.	34.00 €
montepulciano d'abruzzo, casauria riserva DOC, 75cl.	36.00 €
centine, domaine banfi, toscana 75cl.	30.00 €

other drinks

softs

price

viva, 25 cl.	2.50 €
viva, 50 cl.	4.00 €
rospout classic, 25 cl.	2.50 €
rospout blue, 50 cl.	4.00 €
coca cola, coca cola zero, 20 cl.	3.00 €
fanta, sprite, 20 cl.	3.00 €
fuze tea, 25 cl.	3.20 €
royal bliss, 20 cl.	3.00 €
minute maid, 20 cl. (pommes, tomates, multivitamines, oranges)	3.20 €
crodino, 17,5 cl.	4.00 €

draft beers

price

bière pression diekirch ou panaché, 33 cl.	3.80 €
bière pression diekirch ou panaché, 50 cl.	5.50 €
amer bière, 33 cl.	5.50 €
amer bière, 50 cl.	7.00 €

bottled beers

price

diekirch 0,0%, 33 cl.	4.00 €
leffe blonde / brune, 33 cl.	4.90 €
franziskaner, 50 cl.	5.80 €

aperitif

price

pisang	6.00 €
campari	6.00 €
cynar	6.00 €
ricard	6.20 €
porto rouge ¹²	6.20 €
porto blanc ¹²	6.20 €
gin	6.80 €
vodka	6.80 €
martini rouge ou blanc ¹²	6.20 €

crémants by the glass and wine-based aperitifs _____ price

crémant brut bio, domaine schmit-fohl (lux) ¹²	7.00 €
kir crémant ¹²	8.80 €
kir vin blanc ¹²	7.50 €

cocktails _____ price

aperol spritz	8.50 €
hugo	8.00 €
virgin hugo (sans alcool)	6.00 €
cocktail de fruits frais (sans alcool)	5.00 €

liqueur _____ price

chivas regal	7.00 €
glenfiddich 12 ans	8.80 €
j&b	5.80 €
cognac caves remy martin	7.00 €
calvados louis de lauriston	6.00 €
amaretto luxardo	5.50 €
bailey's	5.80 €
limoncello	5.50 €
mirabelle - bossler	5.50 €
poire williams - bossler	5.50 €
framboise - bossler	5.50 €
vieille prune - dopff	7.00 €
quetsch - bossler	5.50 €
grappa chardonnay	7.00 €
sambuca	5.50 €

hot drinks _____ price

café	3.00 €
café au lait ^{7a.7b}	3.20 €
café décaféiné	3.20 €
espresso	2.80 €
espresso macchiato ^{7a.7b}	3.00 €
espresso décaféiné	3.00 €
double espresso	3.80 €
cappuccino italien ^{6.7a.7b}	3.50 €
cappuccino chantilly ^{6.7a.7b}	3.50 €
lait russe ^{7a.7b}	3.80 €
chocolat chaud caotina ^{6.7a.7b}	3.20 €
infusion / thé ronfeldt (citron, camomille, baies rouges, english breakfast, earl grey, thé vert classique, thé vert menthe)	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.*

⁰¹ cereals containing gluten, namely :

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

or their hybridized strains and cereal products

⁰² crustaceans and crustacean products

⁰³ eggs and egg products

⁰⁴ fish and fish products

⁰⁵ peanuts and peanut products

⁰⁶ soybeans and soybean products

⁰⁷ a - milk and milk products
b - lactose

⁰⁸ nuts, namely :
a - almonds (*amygdalus communis* l.)
b - hazelnuts (*corylus avellana*)
c - walnuts (*juglans regia*)

d - cashew nuts (*anacardium occidentale*)

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

f - brazil nuts (*bertholletia excelsa*)

g - pistachios (*pistacia vera*)

h - macadamia nuts and macadamia
ternifoliaa

i - queensland nuts and products thereof.

⁰⁹ celery and celery products

¹⁰ mustard and mustard products

¹¹ sesame seeds and sesame seed products

¹² sulphur dioxide and sulfites in
concentrations of more than 10 mg / kg or
10 mg / liter expressed as so2

¹³ lupin and lupin products

¹⁴ molluscs and mollusc products