Menu for groups from 15 people

STARTER

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« BURENPLATTE » COLD per Pax 1.7	16€50
Mix of our « Metzger Platte » & « Kaese Platte » served with butter and fresh baked bread.	
FLAMMKUCHEN —	
TRADITIONAL 1.7 Cream, bacon, onions.	14€
WITH GRATINATED CHEESE 1.7 Cream, bacon, onions, cheese.	15€
VEGETARIAN 1.7.9.10. Cream, mushrooms, onions.	15€
FORESTIÈRE ^{1.7} Cream, bacon, onions, mushrooms, cheese.	15€
MUNSTER ^{1.7} Cream, bacon, onions, potatoes, munster, emmental.	18€
BIG BEER SPECIALS —	
PERFECT ROASTED PORK KNUCKLE 12	28€50
Served with fried potatoes and «Sauerkraut»	
1/2 SUPER JUICY GRILLED CHICKEN 7	23€50
Available in 2 different variations :	
• Rosemary marinade or • Spicy marinade Served with french fries and mixed salad.	
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WIENER SCHNITZEL WIENER ART 13.7	22€50
Fried breadcrumbed pork cutlet. Served with french fries and cranberry jam accompanied by a crisp fresh salad.	
CORDON BLEU ^{1,3,7} Thin pork meat wrapped around a generous amount of regional ham and comte cheese	26€50
aged for at least 6 month – to get this particular taste of our beloved «Cordon bleu».	
Served with french fries and mixed salad.	
Recommanded sauce to add : + 2€	

«BURENPLATTE» HOT MIN. 2 PAX 1.3.7.12

Creamy mushroom sauce.

per person / 32€

Mixed platter from all of our specialities, composed of :

Pork knuckle, ½ grilled chicken, luxembourgish wierchtercher sausages, breadcrumbed pork cutlet, french fries, fried potatoes, mashed potatoes, «Sauerkraut», mixed salad.

LUXEMBOURGISH FOOD

BOUCHÉE À LA REINE 1.3.7

24€50

Nice slices of chicken cooked with fresh mushrooms in a creamy sauce served in a puff pastry crust. Served with french fries and mixed salad.

WAINZOSSIS 1.3.7.12 23€50

Sausages prepared with some white wine in a delicious creamy mustard sauce. Served with mashed potatoes.

KNIDDELEN MAT SPECK OR MUSHROOMS 1.3.7

18€

Traditional luxembourgish dish : flour dumplings served with smoked bacon and butter. Or creamy mushrooms sauce. Apple compote : + 1,50€

DESSERTS

«APFELSTRUDEL» 1.3.5.7.8

9€50

Here in the BIG BEER COMPANY our «Apfelstrudel» is made in the typical viennese style. Oblong strudel pastry jacket with an apple filling (apple, sugar, cinnamon, raisins and bread crumbs) Served on top of rich vanilla sauce.

HEISSE LIEBE 7.8 (almonds)

9€50

Vanilla ice cream, red fruits and whipped cream.

DAME BLANCHE 7.8 (almonds)

9€50

Vanilla ice cream, chocolate sauce and whipped cream.

COUPE COLONEL 12

H€

Two scoops of lemon sorbet & a splash of vodka.

SCOOP OF ICE CREAM 7

3€

Vanilla, chocolate, coffee, lemon, strawberry, raspberry, passion fruit.



ALLERGENS:

Cereals containing gluten. 2. Crustaceans. 3 eggs. 4. Fish. 5. Peanuts. 6. Soybeans.
 Milk (including lactose). 8. Nuts. 9. Celery. 10. Mustard. 11. Sesame seeds.
 Sulfur dioxide and sulphites in concentrations of more than 10mg / kg or 10mg / liter. 13. Lupine. 14. Molluscs