

MENU EN

Starters

	HAND CUT SALMON TARTARE caught in Norwegian waters, pickles, red onion. (4,6,10,12)	23€/28€ (5750/7000points)
	ROASTED PORK BELLY "TORREZNO" , coconut sauce, fresh chives, marinated red onions. (3,6,7,11)	18€ (4500points)
	TUNA TATAKI , beetroot, huancaína sauce (creamy, mildly spicy Peruvian sauce made with cheese, yellow chili), wakame mayonnaise, marinated cucumber (3,4,6,7,11)	23€ (5750points)
 	SEASONAL VEGETABLE SOUP (1" wheat", 9,12)	13€ (3250points)

From the Sea

MONKFISH , polenta, garlic cream and Mediterranean vegetables (7,4,10)	37€ (9250 points)
STONE BASS FILLET , crispy black rice, ratatouille with BIO carrot & BIO eggplant, homemade aioli. (3,4,9,12)	29€ (7250points)

Meat

BEEF FILLET mashed sweet potatoes, potatoes gratin. (1" wheat", 7,9,12)	36€ (9000 points)
BEEF BURGER 180 gr, brioche bread, fried egg mayonnaise, Korean barbecue sauce (<i>sweet and spicy soy-based barbecue sauce</i>), Tomato, Parmesan, Salad, French fries. (1" wheat", 3,7,12)	29€ (7250points)
DUCK MAGRET mashed parsnip and oyster sauce. (4,6,9,12,14)	33€ (8250 points)
PORK RIB SANDWICH 24h slow cooked mojo nikkei sauce, sour cream, pickles, French fries. (1" wheat", 3,6,7,9,12)	27€ (6750points)
HAND CUT LUXEMBOURGISH BEEF TARTARE , pickles, red onion, tomato, pepper, egg yolk. (3,6,10,12)	29€ (7250points)
CAESAR SALAD slow cooked grilled chicken breast, lettuce, grated parmesan, croutons, cherry tomatoes (1" wheat", 3,4,5,7,10,12)	26€ (6500points)

The Green Space

	ZUCCHINI RISOTTO with crispy Parmesan (1" wheat", 7,12)	26€ (6500points)
	MELANZANE ALLA PARMIGIANA , (BIO eggplant) green salad (1" wheat", 7,12)	22€ (5500points)
	BRAISED LEEKS , nduja sauce (<i>spicy Italian sauce made from Calabrian sausage</i>), feta foam, apple tartare (3,7,9,10)	27€ (6750points)
 	FRESH FROM THE GARDEN TO DE GAART WOK , stir-fried noodles, sauteed seasonal vegetables, tamarind sauce, roasted peanuts. (1" wheat", 3,5" peanut", 6)	23€ (5750points)

Dessert

	MOELLEUX CHOCOLAT VALRHONA crumble, Raspberry sorbet. (1" wheat", 3,6,7,12)	12€ (3000points)
	CAFÉ GOURMAND , carrot cake, chocolate truffle, traditional Luxembourg almond biscuit, and a twist on tiramisu (1" wheat", 3, 5" peanut", 6,7,8" almond")	14€ (3500points)
	TARTE DI ROSE TO SHARE (<i>Italian brioche pastry with butter, sugar and almonds</i>) (1" wheat", 3, 6, 7, 8" almond")	21€ (5250points)
	PISTACHIO CHEESECAKE DREAM , creamy delight that melts in your mouth, (1" wheat", 3, 7, 8" almond")	13€ (3250points)

Suivant la réglementation UE 1169/2011 en cas d'allergie ou d'intolérance alimentaire merci de consulter notre personnel

 Vegan Végétalien	 1 Gluten Gluten	 2 Crustacés Shellfish	 3 Œufs Eggs	 4 Poissons Fish	 5 Arachides Peanuts	 6 Soja Soya	 7 Lait Milk
 Vegetarian Végétarien	 8 Fruits à coque Tree Nuts	 9 Céleri Celery	 10 Moutarde Mustard	 11 Sésame Sesame	 SO ₂ 12 Sulfites Sulphur Dioxide	 13 Lupin Lupin beans	 14 Mollusques Molluscs

MELIÀ
REWARDS

Faites-vous plaisir avec vos points MeliāRewards, échangez-les contre n'importe quel boisson ou repas de notre menu. 250 points = 1 €
Pamper yourself with your MeliāRewards points, redeem them for any drink or meal from our menu. 250 points = 1€