

TO SHARE

DEEP FRIED SMELTS (TINY FISH)	14
FRIED PRAWNS with Mango Chutney	24
ALSACIAN TARTE FLAMBÉE cream, bacon, onion	15
VEGETABLE TARTE FLAMBÉE V Berdorf cheese, cream, pear, walnut, vegetables	17
REGIONAL SPECIALITY PLATTER Berdorf cheese, „Meyer“ smoked and cooked ham, traditional Pâté Riesling, salami, luxembourgish flintstone salad, cheese pickles	26
MINI GROMPEREKICHELCHER Mini hash brown, apple compote	16
HUMMUS & FALAFEL VEGAN Trio of hummus dips, falafel, beetroot chips, fresh flatbread	19

STARTER

THE SNAILS 6 or 12	13 / 24
FLINTSTONE SALAD boiled luxembourgish beef salad, mustard, egg, pickles	16 / 24
BEEF CARPACCIO luxembourgish beef, parmesan cheese, mushrooms, tartufata, nuts, seasonal salad	18 / 26
GOAT CHEESE SALAD V goat cheese and honey toast, mushrooms, pears, walnut	16 / 22
FISH SOUP toast, rouille, cheese	19 / 26

BURGER

BURGER „ROUDE BOUF“ 100% luxembourgish beef, Iceberg salad, onion, Berdorf «Roude Bouf» cheese, tomato, Kopp sauce	19
KOEPPCHEN BURGER 100% luxembourgish beef, Berdorf cheese, hash brown, red onions, tomato, Kopp sauce	21
„DE LËTZEBUERGER“ 100% luxembourgish beef, bacon, fried egg, Berdorf cheese, cucumber, Kopp sauce	21
CRISPY CHICKEN BURGER breaded chicken, bacon, salad, onions, tomato, Kopp sauce	24
VEGGIE BURGER V vegan patty, tomato, onion salad, egg, Berdorfer cheese, Kopp sauce, brioche bread	19

Our burgers are served with french fries and a small green salad.

TUNE YOUR BURGER

DOUBLE MEAT	+3,5
WITH GRILLED CHICKENBREAST	+3
BACON, EGG, DOUBLE CHEESE	+1,5
KARTOFFELPUFFER	+2,5
GLUTENFREE BREAD	+1
VEGAN PATTY	+0

ZËNTER **Koeppchen** 1907 BISTRO BRASSERIE

LUXEMBOURGISH TRADITION

TRADITIONAL FRIED FISH „SINCE 1907“	35
VEAL CORDON BLEU Berdorf cheese „Roude Bouf“, «Meyer» ham, mushroom sauce, french fries, side salad	31
CHICKEN PUFF PASTRY with french fries, side salad	25,5
WINE SAUSAGE traditional mustard sauce, mashed potatoes, side salad	23,5
TRADITIONAL FLOUR DUMPLINGS butter, bacon, apple compote, side salad	20,5
FLOUR DUMPLINGS WITH CREAM AND BACON side salad	21,5
FLOUR DUMPLINGS WITH WINE SAUSAGE mustard sauce, side salad	23
GRANDMOTHERS FLOUR DUMPLINGS V Berdorf cheese sauce, fried onions, apple compote, side salad	23
LUXEMBOURGISH HAM, FRIES & SALAD „Meyer“ smoked and cooked ham, french fries and salad	23,5

FROM THE SEA

TUNA BOWL Marinated Salmon «Label Rouge», rice, pineapple, avocado, tomato, cucumber, red cabbage pickles, asian sauce	27
GRILLED SEA BASS mashed potatoes, vegetables, olive oil	30,5
SEA PUFF PASTRY with cod and shrimp, french fries, side salad	30,5

VEGETARIAN AND VEGAN

FALAFEL BOWL VEGAN Falafel, rice, pineapple, avocado, tomato, cucumber, red cabbage pickles, asian sauce	24
GOAT CHEESE SALAD V goat cheese and honey toast, tomato chutney, pears, walnut	23
RAGOÛT POMODORO VEGAN pasta Farfalle, tomato, vegetables, bread, basil	25
GRANDMOTHERS FLOUR DUMPLINGS V Berdorf cheese sauce, fried onions, apple compote, side salad	23
VEGGIE BURGER V vegan patty, tomato, onion salad, egg, Berdorfer cheese, Kopp sauce, Brioche bread	19
with fried egg on your bowl or burger	+2

FROM THE LAVA GRILL

BEEF TARTAR french fries, side salad	25,5
TIAGO'S SPARE RIBS luxembourgish pork, barbecue sauce, wedges, side salad	28,5
VEAL KIDNEYS mashed potatoes, traditional mustard sauce, side salad	26,5
VIENNA VEAL SCHNITZEL french fries, cranberry jam, side salad	29
KOEPPCHEN TAGLIATA luxembourgish sliced beef filet, parmesan cheese, mushrooms, seasonal salad, french fries	37
HORSE FILET 250 g, sauce of your choice, side dish, side salad	36
GRILLED ENTRECOTE 300 g, sauce of your choice, side dish, side salad	33
GRILLED LUXEMBOURGISH RUMSTEAK 250 g, sauce of your choice, side dish, side salad	29
GRILLED LUXEMBOURGISH BEEF FILET 250 g, sauce of your choice, side dish, side salad	38
SAUCES : mushroom, pepper, paprika-garlic, herb butter, mustard	
SIDE DISHES : french fries, wedges, mashed potatoes, potatoes, vegetables	
EXTRAS : two hash browns: + 4,5€, wedges + 1 €	

KID'S MENU

HOMEMADE CHICKEN PUFF PASTRY	15
FLOUR DUMPLINGS (cream and bacon or apple compote)	13
HOMEMADE CHICKEN NUGGETS	15
HAMBURGER / CHEESEBURGER (luxembourgish beef)	14 / 15
VIENNA VEAL SCHNITZEL	16
GRILLED SEA BASS FILET	20
WINE SAUSAGE WITH KETCHUP AND FRENCH FRIES	12
DAME BLANCHE, MOUSSE AU CHOCOLAT	5

HOMEMADE DESSERTS

DAME BLANCHE KOEPPCHEN	10
PINEAPPLE CARPACCIO FLAMED WITH RHUM Ice Cream Rhum Raisin	12
HOMEMADE PIE Vanilla Ice Cream	10
ICE COFFEE	10
MOUSSE AU CHOCOLAT with Chocolat Callebaut 54%	10
CRÈME BRÛLÉE MAISON Bourbon Vanilla Madagascar	11,5
CAFÉ GOURMAND crème brûlée, mousse au chocolat, homemade pie	10
CHOCOLATE LAVA CAKE	12
TRIO COLONEL KOEPPCHEN Trio Colonel: 3 sherbets & 3 schnapps	18
ICE CREAM «GLACE DES ALPES» SCOOP: 3 Ice cream : chocolate, coffee, vanilla, strawberry, rhum raisin, pistachio, Sherbet : lemon, raspberry, pear, mirabelle, mango	