

Menu Plëss

STARTERS

Seasonal vegetables soup with sour cream 19€

Wild line fishing, rhubarb, radish & tandoori 22€

Rias Baixas - Albamar - Freddi Torres – 13€ le verre

Green asparagus raviole & black truffle 33€

Auxerrois – Cep d'Or – 9€ le verre

Our favorite smoked salmon, blinis & chives cream 22€

Sancerre – Vincent Gaudry – 12€ le verre

MAIN COURSES

Le Plëss Club sandwich lobster & green asparagus 39€

Pinot Gris - Ahn Gollebour - Schmit-Fohl – 10€ le verre

Artisanal fish filet & white asparagus 34€

Sancerre – Vincent Gaudry – 12€ le verre

Lobster from Brittany & gnocchis, bisque 59€

Saint-Aubin – 1er cru – Sous Roche Dumay – Larue – 17€ le verre

"Luxembourgish prime rib", whipped potatoes & smoked butter 32€

Salta – Tannat - Domingo Molina – 14€ le verre

Duck Breast, fried noodles & flavoured duck broth 26€

Vacqueyras – Passion – Les Ondines – Jérémy Onde – 14€ le verre

ROTISSERIE & PLANCHA

Please allow 35 minutes or upon reservation

Challans IGP poultry, Plëss'ir potatoes & roasted rosemary juice 62€

Givry 1er cru – L'empreinte – Joblot – 17€ le verre

Artisanal whole fish, fried green asparagus & virgin asparagus sauce Depending on arrival

Cassis – Domaine du Paternel – 15€ le verre

SIDE

Fried green asparagus 12€

Crunchy greenery 6€

Plëss'ir potatoes 8€

Fried noodles 8€

OUR CHEESE SELECTION

Cheese assortment from Hervé Mons 16€

OUR DESSERTS 12€

Rum baba with citrus, mascarpone vanilla cream, pecans praline

Havana Club 7 ans – 14€ le verre

Valrhona chocolate tart, nibs cocoa mousse

Porto Quinta Do Noval Fine Ruby Port – 10€ le verre

Piémont hazelnuts entremets, light mousse, creamy praline heart, gianduja sable

Crémant Alice Hartmann – 16€ la coupe

Rhubarb & elderflower entremets, crunchy granola, elderflower water

Deutz Brut Classic – 21€ la coupe