

Formules midi

entrée + plat	29
plat + dessert	29
entrée + plat + dessert	37
poisson du jour (truite)	19

At Public House, we are committed to sourcing our products locally and using only seasonal ingredients in every dish we create. Our philosophy is simple: let the ingredients speak for themselves.

Entrée

Soup of the day ³

Salade, croutons, egg, sumac ^{1,3,10}

Celeriac, XO sauce, yeast ⁹

Blood sausage, beetroot, apple ^{1,7}

+3

Plats principales

Homemade sausage, potato purée, mizuna ^{1,7,10}

Pumpkin, smoked sauce, fermented chilli with a seasonal salad ⁷

Luxembourgish beef tartare with homemade fries ^{1,10}

Duck, spinach, beetroot, pear with roasted potatoes ^{1,3,7}

+3

Desserts

Fresh out the oven cookie with tonka ice cream ^{1,3,7}

Fondant au chocolat, rhubarbe ^{3,7}

Riz au lait ^{3,7}

Comté, berdorfser vieux, brillat savarin & homemade chutney ^{1,3}

all prices are in euros, taxes and service included.

allergens: 1 cereals containing gluten, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soy, 7 milk (including lactose), 8 tree nuts, 9 celery, 10 mustard, 11 sesame seeds, 12 sulphur dioxide and sulphites, 13 lupin, 14 molluscs