

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.

### Snacks

Homemade Sourdough bread <sup>1</sup>	4
Whipped charcoal butter	3
Selection of seasonal vegetables	4
Bone marrow & grilled sourdough bread <sup>1,3</sup>	12
Homemade pâté & pickles <sup>1,3</sup>	14
Oeufs mayo <sup>3</sup>	8

### Starters

Blood sausage, beetroot, apple	16
Jerusalem artichoke, asperges fermentés, mizuna, hazelnut <sup>1,8</sup>	16
Pike perch, ponzu, radish, buckwheat <sup>1,3</sup>	16
Celeriac, XO sauce, yeast	14

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### Mains

Homemade sausage, potato purée, mizuna	25
Côte à l'os to share with chimichurri <b>800g</b> (two people)	52
Duck, spinach, beetroot, pear <sup>1</sup>	24
Luxembourgish beef tartare	19
Pumpkin, smoked sauce, fermented chilli	18

### Sides

Frites allumettes	4
Oven roasted potatoes	4
Oven roasted mixed vegetables	4
Salade with lambic vinegar	4

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### Dessert

Fresh out the oven cookie with tonka icecream	10
Fondant au chocolat, rhubarbe	10
Riz au lait	9
Comté, berdorfer vieux, brillat savarin & homemade chutney <sup>1,3</sup>	12

All prices are in euros, taxes and service included.

Allergens: 1 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 sulphites, 13 lupin, 14 molluscs