

## Formules midi

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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.

### Starters

Soup of the day <sup>7</sup>

Salade, croutons, egg, sumac <sup>1,3,10</sup>

Celeriac, XO sauce, yeast <sup>9</sup>

Pike perch ceviche <sup>1,7</sup> +3

### Mains

Homemade sausage, potato purée, mizuna <sup>1,7,10</sup>

Wild garlic risotto, roasted almonds <sup>7</sup>

Luxembourgish beef tartare with homemade fries <sup>1,10</sup>

Trout with beurre blanc, green asparagus and roasted potatoes <sup>1,3,7</sup> +3

### Desserts

Fresh out the oven cookie with tonka ice cream <sup>1,3,7</sup>

Fondant au chocolat, rhubarbe <sup>3,7</sup>

Olive oil cake, fig leaf <sup>3,7</sup>

Comté, berdorfser vieux, brillat savarin & homemade chutney <sup>1,3</sup>

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