

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 ¹	4
Whipped charcoal butter ⁷	3
Selection of pickled seasonal vegetables	4
Public House sourdough crisps ¹	3
Oeufs mayo ³	6
Homemade pâté & pickles ¹	14
Comté, berdorfer vieux, brillat savarin & homemade chutney ^{1,7}	12

Starters

Blood sausage, beetroot, apple ^{1,3,7}	16
Bone marrow & grilled sourdough bread ¹	12
Jerusalem artichoke, asperges fermentés, mizuna, hazelnut ^{1,7,8}	16
Pike perch, ponzu, radish, buckwheat	16
Celeriac, XO sauce, yeast ^{7,9}	14

Mains

Homemade sausage, potato purée, mizuna ^{1,7,10}	25
Côte à l’os to share with chimichurri 800g (two people)	52
Duck, spinach, beetroot, pear ⁷	24
Luxembourgish beef tartare ¹⁰	19
Wild garlic risotto with roasted almonds ⁷	18

Sides

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

Desserts

Fresh out the oven cookie with tonka ice cream ^{1,7}	10
Fondant au chocolat, rhubarbe ^{3,7}	10
Gâteau huile d’olive, feuille de figuier ^{1,7}	9

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