

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 ⁷

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

Asparagus, XO sauce, yeast ⁹

Pike perch ceviche ^{1,7} +3

Mains

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

Wild garlic risotto, roasted almonds ⁷

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

Trout with beurre blanc, green asparagus and 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}

Olive oil cake, fig leaf ^{3,7}

Comté, berdorfer 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