

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
Zucchini tempura, miso emulsion ^{1,3,6}	12
Comté, berdorfer vieux, brillat savarin, strawberry/red wine ^{1,7}	12

Starters

Bone marrow & grilled sourdough bread ¹	12
Bbq carrots, hay, hazelnut, elderflower pickles ^{3,7}	14
Burnt kohlrabi, buttermilk, pumpkin seeds, dill ⁷	14
Pike perch, auguachile, cherry, cucumber ⁴	16
Zucchini flower, goat cheese, verben, smoked sunflower seeds ⁷	16

Mains

Homemade sausage, herbs, potato salad, mizuna ^{1,7,10}	25
Côte à l'os to share with chimichurri 800g (two people)	55
Pike perch, fennel, apple, nasturtium ^{4,7,12}	25
Luxembourgish beef tartare ¹⁰	20
Aubergine, homemade hoisin, chili, shiso ^{5,6,11}	18

Sides

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

Desserts

Fig leaf cream, cherry sorbet, fresh figs	9
Fresh out the oven cookie with tonka ice cream ^{1,7}	10
Strawberry tartelette, elderflower ^{1,7,8}	10

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

Au Public House, nous privilégions des produits locaux et travaillons exclusivement avec des ingrédients de saison dans chacun de nos plats. Notre philosophie est simple : laisser les ingrédients s'exprimer pleinement.

Snacks

Pain au levain maison ¹	4
Beurre au charbon monté ⁷	3
Pickles de légumes de saison	4
Chips de levain Public House ¹	3
Œufs mayo ³	6
Tempura de courgette, émulsion miso ^{1,3,6}	12
Comté, berdorfer vieux, brillat-savarin, fraise/vin rouge ^{1,7}	12

Entrées

Os à moelle & pain au levain grillé ¹	12
Carottes au barbecue, foin, noisette, pickles de sureau ^{3,7}	14
Chou-rave brûlé, babeurre, graines de courge, aneth ⁷	14
Sandre, aguachile, cerise, concombre ⁴	16
Fleur de courgette, chèvre, verveine, graines de tournesol fumées ⁷	16

Plats

Saucisse maison, herbes, salade de pommes de terre, mizuna ^{1,7,10}	25
Côte à l'os à partager, chimichurri 800g (deux personnes)	55
Sandre, fenouil, pomme, capucine ^{4,7,12}	25
Tartare de bœuf luxembourgeois ¹⁰	20
Aubergine, hoisin maison, piment, shiso ^{5,6,1}	18

Accompagnements

Frites allumettes	4
Pommes de terre rôties au four	4
Légumes rôtis au four	4
Salade au vinaigre lambic	4

Desserts

Crème feuille de figuier, sorbet cerises, figues fraîches ^{3,7}	9
Cookie tout juste sorti du four, glace à la fève tonka ^{1,7}	10
Tartelette aux fraises, sureau ^{1,7,8}	10

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