

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 brown 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
Sandrine's tomatoes, tomato water, blackberries, hyssop ⁷	12
Pike perch, auguachile, cherry, cucumber ⁴	16
Yellow beans, ajo blanco, apricot, bread crumble ^{1,7,8}	14

Mains

Pork chop, tomatoes, beans, harissa ¹³	25
Trout, new potatoes, trout eggs, pil-pil, shiso ^{3,4,7}	25
Côte à l'os to share with chimichurri 800g (two people)	55
Luxembourgish beef tartare ¹⁰	20
Aubergine, homemade hoisin, chili, shiso ^{5,6,11}	18

Sides

Frites allumettes	4
Oven roasted potatoes	4
Grilled salad, mustard seed, honey and chives	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 noisette fouetté	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
Tomatoes de chez Sandrine, eau de tomates, mûres, agastache ⁷	12
Sandre, aguachile, cerise, concombre ⁴	16
Haricots beurre, ajo blanco, abricot, crumble de pain ^{1,7,8}	14

Plats

Côte de porc, tomates, haricots, harissa ¹³	25
Côte à l'os à partager, chimichurri 800g (deux personnes)	55
Truite, pommes de terre nouvelles, œufs de truite, pil-pil, shiso ^{3,4,7}	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
Salade grillée, graines de moutarde, miel	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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