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
Corn pani puri [7]	12
Comté, berdorfer vieux, brillat savarin, strawberry/red wine[1,7]	12

Starters

Bone marrow & grilled sourdough bread [1]	12
Charred leeks, hazelnut, tartare sauce[3,7,8,10]	14
Marinated bell pepper, goat cheese, tomato water, habanero, crunchy yeast[7]	15
Persimmon, black garlic, endives, sunflowers[7]	15
Roasted carrots, puffed buckwheat, madeira and carrot jus, double cream[7]	15

Mains

Slow cooked veal, celeriac, green pepper, apple[7,9,12]	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
Roasted cabbage, salsa macha, almond sauce[7,8]	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, burnt honey ice cream, fresh figs[3,7]	9
Fresh out the oven cookie with tonka ice cream [1,7]	10
Mirabelle sablé breton, meadowsweet[1,3,7]	10

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

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
Pani puri maïs[7]	12
Comté, berdorfer vieux, brillat-savarin, fraise/vin rouge[1,7]	12

Entrées

Os à moelle & pain au levain grillé[1]	12
Poireaux brûlés, noisette, sauce tartar[3,7,8,10]	14
Poivron mariné, fromage de chèvre, eau de tomate, levure croustillante[7]	15
Kaki, ail noir, endives, graines de tournesol[7]	15
Carottes rôties, sarrasin soufflé, jus carotte-madère, crème double[7]	15

Plats

Veau basse température, céleri-rave, poivre vert, pomme[7,9,12]	25
Truite, pommes de terre nouvelles, œufs de truite, pil-pil, shiso[3,4,7]	25
Côte à l'os à partager, chimichurri 800g (deux personnes)	55
Tartare de bœuf luxembourgeois[10]	20
Chou rôti, salsa macha, sauce aux amandes[7,8]	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, glace miel brûlé, figues fraîches[3,7]	9
Cookie tout juste sorti du four, glace à la fève tonka [1,7]	10
Sablé breton mirabelle, reine des près[1,3,7]	10

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