

Formules midi (tuesday-friday)

starter + main	29
main + dessert	29
starter + main + dessert	37

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

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

Marinated bell pepper, goat cheese, tomato water, habanero, crunchy yeast⁷

Roasted carrots, puffed buckwheat, madeira and carrot jus, double cream⁷

Mains

Slow cooked veal, celeriac, green pepper, apple^{7,9,12}

Roasted cabbage, salsa macha, almond sauce^{7,8}

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

Trout, new potatoes, chilli, sauce pil-pil^{1,3,9} +3

Desserts

Pear and almond cake^{3,7}

Fresh out the oven cookie with tonka ice cream ^{1,3,7}

Comté, berdorfer vieux, brillat savarin & homemade chutney ^{1,3}

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

Formules midi (mardi-vendredi)

entrée + plat	29
plat + dessert	29
entrée + plat + dessert	37

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.

Entrées

Soupe du jour

Salade, croûtons, œuf, sumac^{1,3,10}

Poivron mariné, fromage de chèvre, eau de tomate, levure croustillante⁷

Carottes rôties, sarrasin soufflé, jus carotte-madère, crème double⁷

Plats

Veau basse température, céleri-rave, poivre vert, pomme^{7,9,12}

Chou rôti, salsa macha, sauce aux amandes^{7,8}

Tartare de bœuf luxembourgeois, frites maison^{1,10}

Truite, pommes de terre nouvelles, œufs de truite, pil-pil, shiso^{1,3,9,7} +3

Desserts

Gâteau poire et amande^{3,7}

Cookie tout juste sorti du four, glace à la fève tonka^{1,3,7}

Comté, berdorfier vieux, brillat-savarin & chutney maison^{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