

LUXEMBOURG

CAFÉ

Brunch — Brunch from 10^{am} until 3^{pm} — no individual payment

Every Saturday and Sunday, choose the best to make your belly the happiest.



1. Choose the very best for your belly

Let's begin with

Toast ham and cheese.....	10,5
Toast scrambled eggs	10,5
<i>Add some salmon.....</i>	<i>+2,5</i>
Toast hummus & carrots with sesame oil	10,5
Toast Nutella & banana.....	6,5
Pains perdus.....	10,5
<i>With cinnamon, vanilla mascarpone, red fruits & maple syrup</i>	
Salty and vegetarian cake	8,5
English breakfast	14,5
<i>Scrambled eggs, beans, tomatoes, mushrooms with parsley and garlic</i>	
<i>Add some crispy bacon</i>	<i>+1</i>



2. Take a side

Sides and extras

Granola Parfait.....	6,5
<i>Yogurt, banana, chocolate chips & seeds</i>	
Croissant.....	2
Chocolate bread	2
Salmon.....	2,5
Crispy bacon	2
Ham.....	2
Abbaye cheese.....	2



3. Upgrade your brunch

Fancy drinks

Saint-Germain Spritz	9
<i>Saint-Germain, prosecco & soda</i>	
Bloody Mary.....	9
<i>Vodka, tomato juice, worcestershire sauce, tabasco, lemon juice</i>	
Prosecco	5,5/bt. 25
Champagne de Castellane ^{75cl}	60
<i>Brut</i>	

Gluten intolerant? Vegan?

For special dietary requirements, please ask our staff members

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Super Bowls* — Lunch time from 12^{pm} until 3^{pm} — no individual payment

Dear guests, all the great food we put in our Super Bowls is daily and homemade with love by our kitchen team. Therefore, some of the ingredients may vary. For any dietary requirements or allergies, please notify our staff members before ordering.



1. choose your super bowl



2. add a cereal

Super Bowl of the Week 12,5

Available only on weekdays - From 12pm until soldout - Chef's inspiration

Tasty Beef 15

Curry beef with ginger, pineapple, red peppers and young onions salad, snap beans, strips of leek, oakleaf lettuce, mango sauce & almonds

Earthy Veggies 13,5

Beetroots with zests of citrus fruits, mushrooms, paprika carrot purée, celery raw slices, spinach, honey and mustard sauce, pumpkin seed

Heavy Goat 14,5

Red coleslaw, new potatoes, roasted leeks, goat cheese, crispy coppa, herbs dressing, pine nuts & rucola salad

Quinoa

Organic, Gluten-free, high in protein

Bulgur

Organic, low in fat, high in fiber and rich in minerals

** Please note that all our superbowls are served cold*

Lunch Combo — Available only on weekdays from 12^{pm} 'til soldout

Super bowl of the week + juice of the day or soft* or Stella Artois + coffee or tea** 14,5/16,5

**Still or sparkling water, Coke, Coke Zero, Ice Tea, Sprite*

***Extra 0,50€ for any other hot drink*

Tartines — served with a side salad

single/double

Salmon Rilette 6,5/12

Ricotta with herbs & ginger, salted sweet cucumbers & tarragon vinegar

Sweet Hummus 6,5/12

Hummus with red coleslaw

Ricchie Goat 6,5/12

Carrot purée, goat cheese & crispy coppa

Black Tapenade 6,5/12

Black olives tapenade with parsley & garlic mushrooms

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Beers on Tap

Stella Artois ^{5°}	2,5/4,5
Leffe Blond ^{7,5°}	3,9/5/7,2
Hoegaarden White ^{4,9°}	2,9/5,7
Kwak ^{33cl -8,4%}	-/4,2/-
Hoegaarden Rosée ^{3°} ...	3,3/6,4

Bottled beers

Fruity

Kriek Belle-Vue ^{25cl-5,2°} ...	3,8
Pêcheresse ^{25cl-5°}	3,8

Blond

Triple Karmeliet ^{33cl-8,4°} ..	4,4
Julius ^{33cl-8,8°}	4,4
Duve ^{33cl-8,5°}	4,6
Westmalle ^{33cl-9,5°}	4,8
Lefort Tripel ^{33cl-8,8°}	4,2
Chimay Blanche ^{33cl-8°} ...	4,4
Carlsberg ^{25cl-5°}	3
Corona ^{35,5cl-4,6°}	5
Desperados ^{33cl-5,9°}	4,5
Chouffe ^{33cl-8°}	4,2
Delta IPA ^{33cl-6,5°}	5,3
Jupiler 0,0%	3,5

Non-alcoholic beer

Amber

Orval ^{33cl-6,2°}	5,4
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Upon availability

Dark

Leffe Brown ^{33cl-6,5°}	4,5
Chimay Bleue ^{33cl-9°}	5,2

Organic

Ginette White ^{33cl-5°}	4,7
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Cider

Strongbow Apple	5
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Softs

Chaufontaine	2,3
Chaufontaine ^{50cl}	4,5
Perrier	2,5
Coca-Cola/Zero	2,3
Sprite	2,3
Fever-Tree Indian	3,2
Fever-Tree Med	3,2
Fever-Tree Ginger Beer ..	3,2
Fever-Tree Ginger Ale ..	3,2
Fever-Tree Elderflower ..	3,2
Fever-Tree Lemonade... ..	3,2
Ice Tea	2,5
Red Bull	3
Minute Maid Orange	2,5
Minute Maid Tomato	2,5
Minute Maid Apple	2,5
Minute Maid Grapefruit 2,5	

Tea Time

Fresh Mint	3,5
Green Tea	3
Earl Grey	3
Jasmine	3
Rooibos	3
Darjeeling	3
Thé du Hammam	3
Honey Ginger Infusion... ..	3,5

Homemade drinks

Homemade Iced Tea	3,5
Fresh Lemonade	3,5
<i>Lemon juice, soda water, sugar</i>	
♥Ginger Boost	3,8
<i>Ginger, lime, sugar, mint, soda</i>	
Limeberry Bee's	4
<i>Raspberry, lime, sugar, water</i>	

Coffee O'Clock

Espresso/Lungo	2,3
Doppio	3
Espresso Macchiato	3
Cappuccino	3,5
Latte	3,5
Latte Oreo	4,5
Chai Latte	3,8
Caramel Macchiato	3,7
Iced Coffee	3,5
<i>With or without milk</i>	
Hot Chocolate	3,5
Irish Coffee	8



Fresh juices — until 5:30 pm

Hot Carrot	4,50
<i>Ginger, carrot, lemon, apple</i>	
Red Banana	4,80
<i>Apple, banana, raspberry, orange</i>	
Mango Mine	4,80
<i>Apple, mango, pineapple, banana</i>	

Wifi

Café Luxembourg
Password : hellojohn

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Cocktails

From the South and beyond..... 12
Pisco Control, Supasawa, pineapple juice, vanilla syrup, Angostura bitters, ginger beer

Smokey Passion 12
Mezcal, Supasawa, melon syrup, agave syrup, passion fruit juice

Old Cuban 13
Bacardi Ocho Años, Supasawa, simple syrup, angostura bitters

Golden Pineapple 9
Bacardi Carta Blanca, Disaronno, Supasawa, orgeat syrup, pineapple juice

Dark Side of the Bitter 10
Star of Bombay, Martini Rubino, Martini bitter, mandarin liquor, orange bitters

Melon Mapple Fizz..... 10
Bombay Dry, Supasawa, melon syrup, maple syrup, aquafaba, soda water

Holy Lavandula 10
Eristoff, Supasawa, lavender syrup, black tea, aquafaba

Nuestra Hierba 12
Mezcal, Bombay Dry, Supasawa, simple syrup, basil, cucumber

John Left Bank 10
Bombay Dry, Saint Germain, Chardonnay wine

New York Sour 10
Bourbon, Supasawa, simple syrup, red wine, aquafaba

Spicy Mangotini 10
Vodka 41 Below, spicy mango syrup, mango purée

Unavoidable

Espresso Martini 11
Vodka 42 Below, kahlua, espresso

Kentucky 11
Bourbon, maraschino, basil, Supasawa & Angostura bitters

Old Fashioned 11
Bourbon, sugar, angostura

Basil Smash..... 11
Gin, cane sugar, Supasawa, basil

Mule 11
Vodka, Gin, Rum, Tequila or Bourbon + Supasawa, ginger beer

Snacks?
 Ask the lovely staff
 for the snacks menu

Mocktails & homemade drinks - non alcoholic

♥ **Virgin Moscow Mule**4,5
Lime, cane sugar, ginger beer, soda

Millionaire Sour4,5
Supasawa, cane sugar, ginger ale, grenadine

Virgin Bloody Mary4,9
Tomato juice, Supasawa, celery salt, tabasco, worcestershire sauce

Fresh Lemonade 3,5
Lemon juice, soda water (STRONG)

Homemade Iced Tea 3,5
Seasonal tea

♥ **Ginger Boost** 3,8
Ginger, Supasawa, sugar, mint, soda

Limeberry Bee's..... 4
Raspberry, Supasawa, sugar, soda

Jugs for summer time

Aperol Spritz.....30
Aperol, sparkling water, prosecco

Saint-Germain Spritz35
Saint-Germain, prosecco & soda

Mules40
Vodka, Gin, Rum, Tequila or Bourbon + Supasawa, ginger beer

Basil Smash.....40
Gin, Supasawa, simple syrup & basil

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Organising an event?

Want to know more about our private lounge area? Contact us: event@cafeluxembourg.be



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Wines

White

Lavila	3,5/18,5
<i>Colombard sauvignon, cotes de Gascogne 2015, France</i>	
<i>Aromatic, lime, fresh</i>	
Vine in Flames	4,5/22
<i>Chardonnay, Romania. White fruit impressions, delicat barrel touch</i>	
Monologo	4,7/22
<i>Vinho Verde, Arinto</i>	

Rosé

Terrasse de la Mer...	3,5/18,5
<i>Rosé d'une nuit. Pays d'Oc, France</i>	
<i>Slightly fruity, smooth, elegant</i>	

Spirits

(+soft 1,5€ / +Fever-Tree or Red Bull 2€)

Gin

Bombay Dry	5,5
Bombay Sapphire	7
Bombay Engl. Estate ...	8,5
Tanqueray 10.....	9,5
Hendrick's.....	10
Gin Mare.....	11
London N°1	11
Monkey 47°	12
Colonel.....	11
Panda ^{BlO}	11

Rhum

Bacardi.....	5,5
Bacardi Oakheart	6,5
Bacardi Reserva	6,5
Bacardi 8 años.....	9
Diplomatico Exclusiva ...	12
Rhum Angostura ¹⁹¹⁹	10,5

Red

Lavila	3,5/18,5
<i>Grenache- merlot, pays d'Oc France. Red fruit, easy drinking</i>	
Sangiovese Caldora..	4,5/22
<i>Pouilles, Italy</i>	
<i>Black fruit, amusing, tasteful</i>	
Trois Lunes	5,5/25
<i>Cabernet Sauvignon, Pays d'Oc. Red and black fruit, full bodied, elegant tannins</i>	

Champagne & bubbles

Prosecco	5/25
de Castellane.....	8/60

Whisky

William Lawson	5,5
Dewars 12	9,5
Jameson	6,5
Ardbeg 10.....	12
Talisker	10
Oban 14	14
Bourbon	
Jack Daniel's.....	6,5
Bulliet.....	7
Marker's Mark	8,5

Vodka

Eristoff	5,5
42 Below	8,5
Grey Goose.....	9
Cognac	
Otard VS.....	6

Aperitifs

(+soft 1,5€)

Aperol Spritz.....	6,5
St-Germain Spritz	9
Pimm's	7
Ricard ^{2,5cl}	3
Campari	5,5
Martini Ambrato	6
Martini Rubino	6
Get 27	5,5

Digestives

Jägermeister	6
Baileys	6
Amaretto.....	6
Cointreau	6



Shots

Absinthe ^{55°}	5
B52	5
<i>Kahlua, Baileys, Cointreau</i>	
C4	5
<i>Chartreuse, Cointreau, mint</i>	
Godfather	4
<i>Jack Daniel's, Amaretto</i>	
Jägermeister	4
+ Bomb.....	2
Bueno	4
<i>Vodka & Hazelnut</i>	
Tequila Patrón	6
Tequila Patrón XO Cafe...	5
Espresso Martini	5
Sambuca	6