

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

Twisted English breakfast.....	14,5
<i>Scrambled eggs, beans, tomatoes, mushrooms with parsley and garlic</i>	
<i>Add some crispy bacon</i>	<i>+1</i>
Super Quinoa Bowl.....	12,5
<i>Chef's inspiration</i>	
Pains perdus with maple syrup	10,5
<i>With cinnamon, vanilla mascarpone, red fruits</i>	
Toast scrambled eggs	10,5
<i>Add some salmon</i>	<i>+2,5</i>
Toast hummus & carrots with sesame oil	10,5
The Special Club Sandwich	13,5
<i>Roasted chicken, Abbaye cheese, bacon, tomatoes, cucumber, rucola & mayonnaise with delicious sourdough bread</i>	



2. Take a side

Sides and extras

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

Gluten intolerant? Vegan?

For special dietary requirements, please ask our staff members

LUXEMBOURG CAFÉ

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
<i>Available only on weekdays - From 12pm until soldout - Chef's inspiration</i>	
Maurizio Beef Meatballs	15,5
<i>Fresh basil & beef meatballs, lime & parsley marinated button mushrooms, snap beans, roasted red & yellow peppers, red pesto, parmesan pistachio chips, rucola</i>	
Vegetables of the Riviera vegan & gluten free*	14
<i>Roasted sweet potato purée, grilled baby corns, steamed turnips, raw zucchinis with lemon zests, corn & smoked paprika salsa, crispy onions, spinach leaves. *With quinoa</i>	
Roasted Svekla	13,5
<i>Roasted beetroots with rosemary hummus, roasted feta with honey, grated yellow carrots with garlic and sesame oil, green peas, spinach leaves</i>	
<i>+ crispy bacon</i>	1

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* 14,5

Add a coffee or a tea +2

** or still/sparkling water, Coke, Coke Zero, Ice Tea, Sprite, Stella Artois^{25cl}*

Tartines — served with a side salad

single/double

Crispy Beta 6,5/12

Roasted beetroots with rosemary hummus, feta, crispy bacon, spinach leaves, chia seeds

Sweet Batata 6,5/12

Roasted sweet potato purée, roasted red & yellow peppers, green peas, roasted almonds

Squisito Generoso 6,5/12

Red pesto, raw zucchinis with lemon zests, rucola, flakes of Parmesan, flaxseed

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Beers on Tap

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

Bottled beers

Fruity

Kriek Belle-Vue ^{25cl-5,2°} ...	3,9
Pêcheresse ^{25cl-5°}	3,8
Hoegaarden Rosée ^{25cl-3°} ...	3,3

Blond

Triple Karmeliet ^{33cl-8,4°} ..	4,6
Julius ^{33cl-8,8°}	4,4
Corona ^{35,5cl-4,6°}	5
Duvel ^{33cl-8,5°}	4,8
Westmalle ^{33cl-9,5°}	5
Lefort Tripel ^{33cl-8,8°}	4,5
Delta IPA ^{33cl-6,5°}	5,4
Desperados ^{33cl-5,9°}	5
Chouffe ^{33cl-8°}	4,6
Jambe-de-Bois ^{33cl-8°}	4,9
Zinnebir ^{33cl-6°}	4,7
Jupiler 0,0%.....	3,5

Non-alcoholic beer

Dark

Leffe Brown ^{33cl-6,5°}	4,6
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Organic

Ginette White ^{33cl-5°}	4,7
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Cider

Strongbow Apple.....	5
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Softs

Chaufontaine.....	2,5
Chaufontaine ^{50cl}	4,5
Coca-Cola/Zero.....	2,5
Sprite.....	2,5
Fever-Tree.....	3,5
<i>Indian, Mediterranean, Ginger Beer, Ginger Ale, Elderflower, Lemonade</i>	
Ice Tea.....	3
Red Bull.....	3,6
Minute Maid Orange.....	2,6
Minute Maid Tomato.....	2,6
Minute Maid Apple.....	2,6
Minute Maid Grapefruit..	2,6
Looza Pineapple.....	2,7
Looza Peach.....	2,7

Homemade drinks

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

Fresh juices — until 5:30 pm

Juice of the Day.....	4,80
Cucumba.....	4,80
<i>Cucumber, celery, apple</i>	
Red Spirit.....	4,80
<i>Beetroot, apple, ginger</i>	
Hot Carrot.....	4,80
<i>Carrot, apple, ginger</i>	

Coffee O'Clock

Espresso/Lungo.....	2,3
Doppio.....	3
Espresso Macchiato.....	3
Cappuccino.....	3,5
Latte.....	3,5
Flat White.....	3,8
Decaffeinated.....	2,7
Chai Latte.....	3,8
Caramel Macchiato.....	3,7
Iced Coffee.....	3,5
<i>With or without milk</i>	
Hot Chocolate.....	3,5



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

CAFÉ
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Our classic cocktails

Espresso Martini 11	Basil Smash 11
<i>Vodka 42 Below, kahlua, espresso</i>	<i>Gin, cane sugar, Supasawa, basil</i>
Kentucky 11	Moscow Mule & co 11
<i>Bourbon, maraschino, basil,</i>	<i>Pick up your fav' alcohol for mix it :</i>
<i>Supasawa & Angostura bitters</i>	<i>vodka, gin, rum, tequila or bourbon</i>
Old Fashioned 11	+ <i>Supasawa & Fever-Tree ginger beer</i>
<i>Bourbon, sugar, angostura</i>	

Cocktails

Smokey Passion 12	Melon Mapple Fizz 10
<i>Mezcal, Supasawa, melon syrup,</i>	<i>Bombay Dry, Supasawa, melon syrup,</i>
<i>agave syrup, passion fruit juice</i>	<i>maple syrup, aquafaba, soda water</i>
Old Cuban 13	Hot Santa ^{Warm Cocktail} 10
<i>Bacardi Ocho Años, Supasawa,</i>	<i>Dark rum, ginger juice, honey,</i>
<i>simple syrup, angostura bitters</i>	<i>lemon juice, cinnamon & cloves</i>
Golden Pineapple 9	Wasatini 9,5
<i>Bacardi Carta Blanca, Disaronno,</i>	<i>Wasabi, vodka, ginger juice,</i>
<i>Supasawa, orgeat syrup, pineapple juice</i>	<i>Supasawa & sugar cane syrup</i>



Finger Food — from 3pm

Small Plate 15
<i>For 1-3 people — Saucisson d'Auvergne, olives and Chimay</i>
<i>Abbaye cheese</i>
Big Plate 22
<i>For 2-4 people — Mortadella, prosciutto crudo, chorizo, coppa,</i>
<i>mozzarella, Chimay Abbaye cheese, olives, served with bread</i>
Original hummus + crackers 4,9
Beetroot hummus + crackers 4,9
<i>Add more crackers</i> +0,5
Nachos with guacamole and melted cheddar 7,5
Savory meatballs with red pesto 7,5



Organising an event ?

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



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Wifi

Café Luxembourg
Password: hellojohn

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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.....	12
London N°1	11,5
Monkey 47°	12
Colonel.....	11
Panda ^{B10}	11

Rhum

Bacardi.....	5,5
Bacardi Oakheart	6,5
Bacardi Reserva	6,5
Bacardi 8 años.....	9
Diplomatico Exclusiva ..	12,5
Rhum Angostura ¹⁹¹⁹	11

Red

Lavila	3,5/18,5
<i>Grenache- merlot, pays d'Oc France. Red fruit, easy drinking</i>	
Sangiovese Domodo ..	4,5/22
<i>San Marzano, Italy</i>	
<i>Black fruit, 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	5,5/25
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Whisky

William Lawson	5,5
Dewars 12	9,5
Jameson	6,5
Ardbeg 10.....	13
Lagavulin	15,5
Talisker	10
Oban 14	14

Bourbon

Jack Daniel's.....	7
Bulleit.....	7
Marker's Mark	9,5

Vodka

Eristoff	5,5
42 Below	8,5
Grey Goose.....	10
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
Sambuca	6