

	CHAMPAGNES		
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Drappier Brut Nature	16	85 / 195
Drappier Brut Nature Rosé		105
Ruinart Blanc de Blancs		165

	CAVA		
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Clos Amador Brut Reserva [ES]	8	85 / 195
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	WHITES		
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Pierre Henri Chardonnay [Pays d'Oc, FR]	6	30
Pedro Escudero Verdejo [Castilla y Leon, ES]	8	36
Antonutti Pinot Grigio [Friuli, IT]	8	36
Fevre & Fevre Petit Chablis [Bourgogne, FR]	12	45
Moreux-Corty Pouilly Fumé [Loire, FR]		52

	REDS		
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* Aubert & Mathieu Boogiewoogie [Languedoc, FR] *	6	36
Pierre Henri Merlot [Pays d'Oc, FR]	6	30
Leza Garcia Nube Tempranillo [Rioja, ES]	8	36
Bachey-Legros Santenay Vieilles Vignes [Bourgogne, FR]		76
Château de Côme St Estèphe [Bordeaux, FR]		72

	ROSÉS		
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Pierre Henri Rosé [Pays d'Oc, FR]	6	30
Domaine de Valdition Alpilles [Provence, FR]	9	38 / 78
Château d'Esclans Whispering Angel [Provence, FR]	14	60

* served chilled

	SHARING BOARDS	For one, or to share.
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MIXED BOARD – CLASSIC	25
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- Salame Felino [IT]
- Jamon Ibérico [ES]
- Comté [FR]
- Parmesan [IT]

Recommended pairing:

- Pedro Escudero Verdejo [White]
- Clos Amador Brut Reserva [Cava]
- Drappier Brut Nature [Champagne]

MIXED BOARD – BOLD	30
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- Angus dry-aged beef [BE]
- Chorizo Ibérico [ES]
- Lomo Ibérico Reserva [ES]
- Manchego [ES]
- Aged goat cheese [NL]

Recommended pairing:

- Laza García Rioja [Red]
- Clos Amador Brut Reserva [Cava]
- Ruinart Blanc de Blancs [Champagne]

CHARCUTERIE ONLY	25
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- Salame Felino [IT]
- Chorizo Ibérico [ES]
- Lomo Ibérico [ES]
- Capocollo [IT]

Recommended pairing:

- Pierre Henri Merlot [Red]
- Clos Amador Brut Reserva [Cava]
- Drappier Brut Nature Rosé [Champagne]

CHEESE ONLY	20
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- Comté [FR]
- Manchego [ES]
- Parmesan [IT]
- Aged goat cheese

Recommended pairing:

- Fevre & Fevre Petit Chablis [White]
- Clos Amador Brut Reserva [Cava]
- Drappier Brut Nature [Champagne]

MENU

NEW

café LUXEMBOURG

	BOTTLED BEERS			
★ STAFF PICKS	%			
Belle-Vue Kriek	5,1 °	25 cl	4,3	
Corona	4,6 °	35,5 cl	5	
Corona Cero	0 °	33 cl	5,9	
Tripel Karmeliet	8,4 °	33 cl	5,9	
Hoegaarden Rosé	3 °	25 cl	3,9	
Kwak Rouge	8 °	33 cl	5,9	
Stella Artois 0.0%	0 °	25 cl	3,9	
Victoria	8,5 °	33 cl	5,7	

Duvel	8,5 °	33 cl	5,9	
Delta IPA	6,5 °	33 cl	5,9	
Chouffe	8 °	33 cl	5,9	
Zinnebir	6 °	33 cl	5,6	

	DRAFT BEERS	%	33 CL	50 CL
Stella Artois	5 °	4	6	
Leffe Blonde	6,6 °	5,7	8,1	
Hoegaarden Blanche	4,9 °	4,8	7	
Goose Island IPA	5,9 °	6	8,4	
Triple Karmeliet	8,4 °	5,8		

SPRITZ & FRESHNESS

Aperol Spritz ★★★★★	11
<i>Martini Fiero, grapefruit syrup, acidic cocktail mixer, sparkling wine, sparkling water</i>	
Hugo Spritz	13
<i>Prosecco, elderflower, fresh mint, lemon, sparkling water</i>	

IN-HOUSE CREATIONS

Golden Pineapple	12,5
<i>Bacardi Carta Blanca, Disaronno Originale, pineapple juice, orgeat syrup, acidic cocktail mixer</i>	
Boulevard 63	12,5
<i>Bulleit Bourbon, Martini Riserva Speciale Rubino, fresh mint, cane sugar, acidic cocktail mixer</i>	
Eldercumber	12,5
<i>Bombay Sapphire, St-Germain, cucumber, acidic cocktail mixer, sparkling water</i>	

SIGNATURE COCKTAILS

Basil Smash	13
<i>Bombay Dry, Basil Mix</i>	
Amaretto Sour	13
<i>Disaronno Originale, peach liqueur, cane sugar, acidic cocktail mixer, aquafaba</i>	
Moscow Mule	13
<i>Eristoff, Fever Tree Ginger Beer, acidic cocktail mixer</i>	
Jamaican Mule	13
<i>Bacardi Añejo Cuatro, Fever Tree Ginger beer, acidic cocktail mixer</i>	
Whisky Sour	13
<i>Dewar's White, can syrup, acidic cocktail mixer, aquafaba</i>	
Negroni	13,5
<i>Bombay Sapphire, Vermouth del Professore, Martini Bitter</i>	
Espresso Martini	13
<i>42 Below Vodka, coffee liqueur, espresso</i>	
Pornstar Martini	13
<i>42 Below Vodka, vanilla liqueur, passion fruit purée, sparkling wine</i>	

MOCKTAILS

Basil Lemonade	5,4
<i>Basil Mix, sparkling water</i>	
Ginger Lemonade	5,5
<i>Ginger Mix, sparkling water</i>	
Millionaire Sour	5,4
<i>Fever Tree Ginger Ale, grenadine, cane sugar, acidic cocktail mixer</i>	
Virgin Moscow Mule	5,4
<i>Acidic cocktail mixer, cane sugar, Fever Tree Ginger Beer, sparkling water</i>	
Virgin Spritz	6
<i>Martini Vibrante, acidic cocktail mixer, Fever Tree</i>	

SPIRITS

GIN	
Bombay Sapphire	11
Hendrick's	12,5
Panda (Bio)	13
Tanqueray 10	11
VODKA	
Eristoff	8
42 Below	9
Grey Goose	12
RUM	
Bacardi Carta Blanca	8
Bacardi Añejo Cuatro	8,5
Bacardi 8 Años	12,5
Matusalem Solera 7	11
Diplomatico Exclusiva	13
WHISKY	
Dewars White	8
Jameson	9
Oban14	15,5
BOURBON	
Jack Daniel's	9
Bulleit	9
+ soft mixer	3,1

SOFTS

Chaudfontaine <i>still / sparkling</i>	20cl 3,2	50cl 5,5
Coca-Cola / Coca-Cola Zero		3,5
Red Bull		5
Fever Tree		4,7
<i>Tonic / Ginger Ale / Ginger Beer / Mediterranean</i>		
Fuze Tea Peach Hibiscus		4
Homemade Iced Tea		4,2

COFFEE

Coffee	2,7
Espresso	2,7
Doppio	3,6
Espresso macchiato	3,3
Cappuccino	3,6
Latte	3,7
Decaffeinated	3
Caramel macchiato	4,8
Frappé coffee	4,8

TEAS & HERBAL INFUSIONS

Fresh Mint	3,8
Earl Grey	3,7
Jasmine	3,7
Hammam Tea	3,7
Ginger Elixir	5
<i>Honey / Lemon / Ginger infusion</i>	

Happy Hour – 6:00 PM to 7:00 PM
on Wine, Beer, Spritz, and Mule

BUY ONE, GET ONE FREE

One bill
per table only

For private events, please contact: events@cafeluxembourg.be