

Dear guest,

Our entire team is delighted to welcome you and wishes you a pleasant moment and excellent appetite. Our restaurant menu stands out for its originality. Most dishes are "house creations", others are inspired by "international cuisine", some follow "classic recipes" inherited from our grandmothers.

Our secret? Fresh products, careful culinary preparations, fish from the "Sûre", herbs from our garden and the region, local game and, above all, products from the "Öewersauer" Natural Park and "Terroir Lux L" which are our pride.

A good meal takes time. Upon your order, dishes are carefully prepared according to modern culinary arts.

Naturally, not every dish can please everyone. Your satisfaction is our priority! If you have any comments, wishes, or suggestions, don't hesitate to let us know! We thank you for your attention. We wish you an excellent dining experience and a pleasant stay in our establishment.

We welcome you daily from 12:00 to 15:00 and from 18:30 to 22:00
During winter season from 12:00 to 15:00 and from 18:30 to 21:00

The success of your "celebration" is important to us! For baptisms, weddings, birthdays, or other celebrations, we personally advise you to facilitate the preparation of your "special day".

Would you like to organize the celebration at your place? Don't hesitate to ask us for proposals!

All-you-can-eat dishes are served for on-site consumption only. Thank you for your understanding.

Sylvia, Bianca, Ronald and their team
info@hotel-de-la-sure.lu - tel 00352-839110

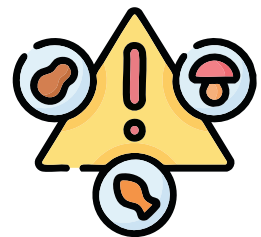
Meaning of menu icons



: Products from Luxembourg Territory



: Vegan Dish



and the Allergen codes

1. Cereals containing gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soya
7. Milk (incl. Lactose)
8. Nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur dioxide and sulphites
13. Lupin
14. Molluscs
15. Our Ministers who voted for this!!!

Aperitifs

Vodka-Lemon	9.95 €
Batida Pineapple	9.95 €
Bacardi-Cola	9.95 €
Passao/Safari orange juice	9.90 €
Pisang Ambon/Orange	9.95 €
Campari or Cynar / Orange / Tonic	9.95 €
Cynar or Campari / Soda	9.95 €
Cynar or Campari Straight	7.50 €
Gin / Vodka Tonic	10.50 €
Hendrick's Gin / Pink Lady / Lou Gin ROYAL-BLISS	12.50 €
Opyos Gin / Jinzu Gin / Ourdaller Gin ROYAL-BLISS	13.50 €
Gancia	7.50 €
Martini/White/Red	7.50 €
Port Red/White	7.50 €
Ricard/Pastis	7.50 €
Sherry Medium/Dry	7.50 €
Orange/Lemon Press juice	7.50 €
Jenever-Bokma/Cola	9.95 €
Kir-White wine	6.95 €
Kir Royal	8.95 €
Kir Royal Champagne (French)	11.95 €
Coupe Crémant (Luxembourgish)	7.95 €
Coupe Cooler rosé (exotic fruit)	7.95 €
Coupe Champagne (French)	11.00 €
Pineau de Charentes White/Rosé	7.50 €
Blue Curaçao/orange	9.95 €
JB/cola	9.95 €
Malibu/orange	9.95 €

COCKTAILS

Surprise Cocktail of the month	13.50 €
Home-made Aperitif (pisang, blue curacao, gin, orange juice)	12.00 €
Godefroy Cocktail (crème de cassis, cherry, orange juice)	12.95 €
Caipirinha (cachaça, sugar cane, lime)	12.95 €
Mojito (white rum, lime, mint, sugar, soda water)	12.95 €
Pina Colada (pineapple juice, light rum, cream of coconut)	12.95 €
Aperol Spritz (aperol, sparkling water, crémant)	12.95 €
Hugo (crémant, elderflower syrup, sparkling water, mint leaves)	12.95 €
Sunrise (vodka, orange juice, grenadine syrup)	12.95 €
Blue Motion (blue curacao, batida, vermouth, pineapple juice)	12.95 €
Sex on the lake (peach schnapps, vodka, cranberry juice, orange juice)	12.95 €
Banana Mama - 12.95 € (banana liqueur, dark rum, light rum, cream of coconut, pineapple juice)	
Non-alcoholic: Cocktail	9.95 €
Crodino or Sanbitter	7.00 €
Hugo Virgin or Mojito Virgin	9.95 €

Sweet Wines

Marquis d'Alban, Bordeaux	7.95 €
Riesling Spätlese	7.95 €
Muscat de Rivesaltes white	7.95 €
Mas Amiel red 10 Years aged	7.95 €
Sauternes	8.50 €

A great way to start the day!

The Breakfast Buffet 18.00 € (1, 3, 5, 7, 8, 10, 11)

Coffee, tea, cappuccino, hot chocolate, "vum Séi" infusions ① ...

Orange juice, also for pressing, Luxlait milk ① ...

Black, brown, white bread from our regional baker ① ...

Organic apple juice ①, banana, pineapple, ...

White and brown rolls, ...

Sweet surprise selection, rusks, crispbread, ...

Various Fairtrade jams, organic honey ①, Luxlait plain
and strawberry ① yogurt, ...

Chocolate butter, chocolate sprinkles, ...

Various regional cold cuts ①, homemade pâtés, ...

French cheese platter, sliced cheese, ...

Muesli, dried fruits, nuts ...

Fresh fruit basket, ...

ORGANIC Corner: Chia, Amaranth, Quinoa, Sesame, Flax seeds

Gluten-free Corner

Lactose-free Corner

For external guests:

Gentlemen, surprise your wife and reserve
a table for breakfast

To Share for 2 people

Anti Pasti from "Terroir Vum Séi" ① (1-3-5-8-10-12) 27.50 €

Fisherman's Slate (1-2-3-4-5-7-8-10-12) 29.50 €

Raw Vegetable Plate with dips (1-3-5-7-8-10) 24.50 €

Pinocchio Menu (- 11 years) 18.50 €

Homemade pure Beef Burger ① (1-3-10-11) or Chicken Nuggets (1-3-10) or Breaded Escalope (1-3-10) with French fries or Spaghetti Bolognese (1-3-5-7-10) and Children's Ice Cream Cup with surprise cup to take away. (3-7-8)

Menu « Lunch Concept » 35.00 €

(valid Monday-Friday lunch except holidays)

Amuse-bouche



Starter



Main Course



Dessert



Menu « Gastronomic Tour » 68.00 €

Amuse-bouche



Starter



Soup



Fish



Sorbet



Meat



Dessert



Menu « Tradition » 45.00 €

Garnished House Pâté Trio (3-5-7)

or

Warm "Farmer's" Salad (3-6-10)

or

"Paris Mushrooms" in Cream Puff Pastry (1-3-7)

or

"POTTHUCKE" (new creation from "ÖWERSAUER" Natural Park with Potatoes)
(1-3)

Duo of Beef/Turkey Medallion ① "with Mixed Peppers" (1-5-7)

or

Salmon Fillets "with Herb Cream" (3-4-7)

or

Vegetarian Herb Pan (5-7)

Real "Dame Blanche" with hot Fairtrade chocolate (3-7-8)

or

"Red Fruits" Parfait (3-5-7-8)

Menu "Gourmand" for the 56th Anniversary €56.00

"Rich Small Salad according to the Brigade's mood": Veal sweetbreads, snails, scampi, foie gras, beef fillet ①, mushrooms, pan-fried onions, smoked salmon tartare, crayfish tails, garnished with croutons (1-2-4-5-7-8-10)

or

"Fisherman's Stew" in Crispy Crust (1-2-3-4-5-7-8)

or

"Sûre Terroir Plate with Öewersauer Butcher's Specialties" ① raw ham, cooked ham, various sausages, pâtés etc. garnished (3-5-8-10)

"Pair of Veal and Beef ① Tenderloin with 2 sauces" (3-5)

or

"Sea Alliance" according to arrival with accompaniments (2-3-4-7)

"Harmony of 2 House Parfaits" garnished (3-5-7-8)

or

Small "Master Pastry Chef's Gourmet Palette" (1-3-5-7-8)

or

Vanilla Ice Cream Cup "with Red Fruits" (3-5-7-8)

Soups-Starters-Salads main course suppl. + €4.50

Spelt Cream "Vum Séi" ① Luxembourg Style €10.00
(whipped cream, croutons and chopped pistachios) (1-5-7-8)

Tomato Soup "with Herbs" €10.50
(with whipped cream, croutons and chopped pistachios) (1-3-4-5-7-8)

Excellent "Cheese Cream" €11.00
(chef's specialty, with sliced mushrooms, whipped cream, croutons and chopped pistachios) (1-5-7-8)

Fish Soup "House Style" €14.75
(refined with Armagnac, garnished with crayfish tails, whipped cream, croutons and chopped pistachios) (1-2-4-5-7-8)

Gourmet Salad "Of the Moment" €23.95
(veal sweetbreads, snails, scampi, foie gras, beef fillet ①, mushroom, pan-fried onion, smoked salmon tartare, crayfish tails and garnished with croutons)
(1-2-4-5-7-8-10-14)

Rustic Salad €18.50
(onions, bacon and sautéed mushrooms, garnished with croutons) (1-3-5-7-8)

Caesar Salad €19.95
(sautéed onions, sliced turkey breast fillet, sautéed mushrooms on a seasonal salad bouquet, sunflower and pumpkin seeds garnished with croutons)
(1-3-5-7-8-10)


Warm Goat Cheese Salad €19.45
(garnished with honey, mushroom, sautéed onions and peppers, tomatoes, pine nuts, sunflower and pumpkin seeds, garnished with croutons) (1-5-7-8-10)

The "WALDORF" Salad €20.50
(beef tenderloin tips ①, sautéed onions and mushrooms, walnuts, on a seasonal salad bouquet, garnished with croutons) (1-8-10)

The "SCAMPI AND CRAYFISH" Salad €21.45
(garnished with scampi and crayfish, pan-fried onions and mushrooms, pine nuts, sunflower and pumpkin seeds with garlic, garnished with croutons)
(1-2-8-10)

Garnished Smoked Salmon Tartare 18.95 €
(Scottish Salmon) (1-4-5-8-10)

Foie Gras Millefeuille with smoked Duck Breast, spice bread slices, jelly, plum
confit and red wine onions 22.50 €
(don't hesitate to try it) (1-3-5-8-10)
served with a glass of Sauternes + 8.50 €

Beef Carpaccio Roulade 
with parmesan, roasted almonds and spiced oil (5-8) 20.45 €

Veal Sweetbread Ragout "Grand Ducale"
with puff pastry (excellent cream sauce rounded with cognac, onions and
mushrooms) (1-3-7-8) 20.95 €

Scampi Skewer "Madagascar" on Risotto bed 17.95 €
(wrapped in bacon with Crayfish Cream) (2-4-7)
(not available as main course)

Snails Gratin "Alsatian style" 16.25 €
(excellent white wine sauce, onions, bacon, mushroom, with herb cream and
garlic) (7) (not available as main course)

The "POTTHUCKE" (new creation from "ÖWERSAUER" Natural Park with
Potatoes) Pan-fried potato cake with Mettwurst, garnished with plum confit
(1-3) 16.95 €

Pasta

Lätz Homemade Lasagna Bolognese  (1-3-7) 20.00 €

 Lätz Penne Arrabbiata Vegan  (1-3-7) 18.75 €

Lätz Spaghetti Carbonara  (1-3-7) 18.95 €

Pan-fried Dishes

"Stroganoff" (starter 19.95 € / main 29.95 €)

Sliced Beef Fillet ① in a sauce with bacon, onions, peppers, mushrooms rounded with Vodka, fresh vegetables and plain potatoes as garnish (1-7)

"Pêcheur" (starter 19.95 € / main 29.95 €)

Various market fish sautéed in Nantua cream garnished with vegetables, mushroom and rice (2-4-7)

"Forestière" (starter 18.95 € / main 25.95 €)

Sliced Turkey with fresh vegetables, Lätz noodles and cream sauce with fresh mushrooms (1-3-7)

"De La Sûre" (main 31.95 €)

3 different Medallions (Beef fillet ①, veal, poultry) with 3 sauces and market vegetables with French fries (5-7-8)

"Indienne" (starter 18.95 € / main 25.95 €)

Turkey fillet stew in curry cream garnished with vegetables, mushrooms and fresh curry fruit salad (1-7)

"AIL DE L'OURS" (starter 19.45 € / main 29.45 €)

Sautéed Poultry and Scampi in cream sauce rounded with Michelau Wild Garlic, vegetables and mushrooms (1-2-4-7)

"DI SCAMPI DIABOLO" (starter 20.95 € / main 30.95 €)

Scampi and Crayfish tails pan-fried in spicy tomato sauce garnished with vegetables and mushrooms (2-4-7)

Meat Specialties

Châteaubriand ① for 2 people with 3 sauces (Pepper, Mushrooms and Alsatian)
(1-3-7) 88.00 €

Pair of Beef Medallions ① "Rossini" (foie gras) rounded with Port wine (1-7)
40.95 €

Beef Fillet Duo ① "with 4 Peppers" (delicious spicy sauce with different peppers)
(1-7) 37.75 €

Pair of Beef Fillet ① "Gorgonzola" (delicious cheese sauce) (1-7-8) 37.95 €

Veal Medallions "De la Sûre" (sauce with bacon, onions, peppers, mushrooms
and rounded with Vodka and cream) (1-7) 37.95 €

Veal Sweetbreads Vum Séi "Parisian style" (in a cream sauce rounded with
cognac, onions, bacon and Paris mushrooms) (1-7) 36.75 €

Homemade Turkey Cordon Bleu "Mushroom Cream" (1-3-7) 27.50 €

Poultry Escalope "Viennese style" XXL (Served with French Fries and Salad)
(1-3-7-10) 22.95 €

Regional Board "Vum Séi Öewersauer" ① garnished with raw and cooked ham
(3-6-10) 25.95 €

(Served with French Fries and Salad)

or

Board "DE LA SÛRE with Öewersauer Butcher's Specialties" ① (raw ham, cooked
ham, various sausages, pâtés etc.) Served with French Fries and Salad
(3-6-10) 26.95 €

"Nancy Hot Spicy Pure Beef Burger" ①, French Fries (1-7-10-11) 22.95 €

"Double Flying Dutch Burger" ① (Turkey), Cocktail sauce, French Fries
(1-7-10-11) 22.95 €

"Double LANA Cheese Bacon Pure Beef Burger", French Fries (1-7-10-11) 24.95 €

Fish

Trout ① from our Rivers caught by our fishermen from
the "Belle Riesling" region
White wine sauce (April - September) (4-7)

28.50 €

Salmon Escalopes "Armorican style" in crayfish cream sauce with crab
garnished with crayfish tails and samphire (2-4-7)

31.45 €

Pike-perch Fillets "with lime pepper cream" (2-4-7)

33.45 €

Sautéed Scampi "with wild garlic cream" and Paris mushrooms (2-4-7)

31.95 €

The "RICH FISH SELECTION" with 2 sauces (for 2 people) with ½ baby lobster
per person "Winning dish at the Basel competition" (1-2-4-7)
(please order 24 hours in advance or on request if possible)

88.00 €

ALL OUR DISHES ARE SERVED WITH HOMEMADE POTATO GRATIN AND FRESH VEGETABLES

FISH SERVED + RICE

Vegetarian and Vegan Dishes Main Course Supplement + 4.50 €



Gazpacho (1-5-7-8) 10.50 €

Tomato Soup with herbs (1-7-8) 10.50 €

Vegetable Tartare with herb vinaigrette (3-7-10) 16.95 €

Seasonal Gardner's Raw Vegetable Plate (3-7-10) 16.45 €



Tomato/Zucchini Carpaccio with spiced oil (5) 16.45 €



Warm Spring Salad with onions, peppers, mushrooms,
croutons, seeds (1-5-10) 17.75 €

Puff Pastry with fresh Paris mushrooms
in light cream sauce (1-3-7) 17.95 €



Vegetarian Herb Pan (5) 20.95 €

Spring Vegetable Cassolette in Madras Curry Cream (1-7) 21.95 €

Vegetarian Vegetable Plate with herb coulis (1-7) 20.95 €



Vegetarian Nasi Goreng 21.50 €

Trio of Potatoes ①, Vegetables and gratinated
Danish Blue Cheese (1-7) 21.50 €

Additional side dishes

Green Salad or Croquette Potatoes or Dauphine Potatoes or Sautéed
Potatoes or French Fries or Rice or Noodles or Sauce 4.00 € p.p.
Mayonnaise or Ketchup or Mustard 1.00 € p.p.

Walk in the Palace of Sweets

Assorted "Master Cheese" Plate (5-7-8) 14.00 €

Warm Apple Puff Pastry with vanilla ice cream (1-3-5-7) 12.75 €

Basket Nest with 3 Fairtrade chocolate mousses on
Bourbon Vanilla Cream coulis (1-3-7-8) 12.50 €

Profiteroles with hot Fairtrade chocolate
12.95 € (1-3-7-8)

Homemade Frozen Nougat (3-7) 11.95 €

Chef's Gourmet Palette (1-3-5-7-8) 16.00 €

 Fresh Seasonal Fruit Salad 9.50 €

Forest Red Fruit Parfait flavored with Kirsch (3-7) 11.95 €

Homemade Crème Brûlée (3-7) 10.75 €

Vanilla ice cream with warm forest berries (3-7-8) 12.95 €

Café "Gourmand" (1-3-7-8) 12.75 €

Real Sûre Dame Blanche (1-3-7-8) 12.00 €
(vanilla ice cream, hot Fairtrade chocolate and whipped cream)

Ice Cream Cup "Fitness" with fresh fruits (1-3-7-8) 11.95 €

 Trio Colonne (3 sorbets) 13.00 €

 Luxembourgish Trio Colonne "Deluxe"
(3 sorbets and 3 spirits) 16.95 €

Ice Cream Cup for Two "Fireworks" (1-3-7-8) 19.95 €
(house surprise, with various ice creams, fresh fruits, etc.)

Natural Park "Öewersauer" Infusions

Active	3.55 €
Nettle	3.55 €
Eislek	3.55 €
Energy	3.55 €
Fennel	3.55 €
Fitness	3.55 €
Lucky	3.55 €
Joker	3.55 €
Chamomile	3.55 €
Herbal	3.55 €
Linden	3.55 €
Peppermint	3.55 €
Nature Park	3.55 €
Relax	3.55 €
Verbena	3.55 €
Wellness	3.55 €
Fruit	3.55 €
Green Tea	3.55 €
Spakelt	3.55 €

Coffees

Irish coffee	10.50 €
French coffee	10.50 €
Baileys coffee	10.50 €
Pommodos coffee (with Calvados)	10.50 €
Grand-Marnier coffee	10.50 €
Amaretto-coffee	10.50 €

Liqueurs and Digestifs

Amaretto Bertha	9.75 €	Old Marc de Bourgogne	9.75 €
Amaretto Disaronno	7.50 €	destemmed Lejay-Lagoute	
Baileys	7.50 €		
Cointreau	7.50 €	Old Marc de Champagne de Venoge	9.75 €
Drambuie	7.50 €	Old Marc Château Neuf du Pape	9.75 €
Grand-Marnier Rouge	7.50 €	Marc d'Alsace de Gewürztraminer Dopff	9.75 €
Tia Maria	7.50 €		
Benedictine	7.50 €	Luxembourgish Riesling Marc	9.75 €
Jägermeister	7.50 €	(oak barrel aged) Exceptional	
Buff	5.50 €		
Jenever Bokma	7.50 €	Armagnac XO Baron Guy Tramar	9.75 €
Wine Lees	7.95 €	Fine Calvados XO Chardon	9.75 €
Wild Fruit Liqueur	7.50 €		
Père Blanc	7.50 €	Max Digestifs	13.50 €
Underberg	5.50 €		
		J&B	8.50 €
Sambuca	7.50 €	Chivas Regal	9.95 €
Fernet Branca	7.50 €		
Grappa	8.25 €	Johnnie Walker Red	9.85 €
Grappa Berth	9.95 €	Johnnie Walker Black	11.50 €
Chartreuse	7.50 €	Jack Daniel's	9.85 €
Averna	7.50 €	Ballantines	9.85 €
Ramazotti	7.50 €	Jim Beam Bourbon	9.85 €
Limoncello	7.50 €	Glen Moray (13 years)	13.95 €
Absinthe Glass	8.50 €	Glenmorangie (10 years)	13.95 €
Max Liqueur	10.50 €	Glenfiddich (12 years)	13.95 €
		Lagavulin (16 years)	14.25 €
From the region:		Cragganmore (12 years)	13.95 €
Hielänner-Bleien-Liqueur	6.50 €	Dalwhinnie (15 years)	13.95 €
Honey Drop	6.50 €	Oban West Single Malt (14 years)	13.95 €
Nut Liqueur	6.65 €	Talisker (10 years)	13.95 €
Herb Liqueur	6.50 €	Glenkinchie (10 years)	13.95 €
Ugemeeten	6.50 €		
		Rum Centenario (20 years)	13.95 €
Miny:			
Wild Raspberry	9.50 €	Hennessy V.S.O.P	9.75 €
Mirabelle	8.50 €	Courvoisier***VS	9.00 €
Neelchesbiren	8.55 €	Cognac XO De Laroche	13.50 €
Williams Pear	8.50 €	Cognac Frapin V.S.O.P. Premier grand cru	12.00 €
Quince	7.75 €	Fine Luxembourgeoise	11.00 €
Plum	7.75 €	Remy Martin V.S.O.P.	11.00 €
Cherry	8.25 €	Fine de Champagne	11.00 €
Old Plum	8.25 €	Cognac Biscuit	8.50 €
		Brandy Napoleon V.S.O.P.	7.00 €
Raspberry	8.55 €		
Spieren	7.50 €	Oak Barrel Aged Apple	8.95 €
Old Cherry	8.50 €	Oak Barrel Aged Pear	8.95 €
Max Eau de Vie	12.50 €	Oak Barrel Aged Plum	8.95 €

Regional directly from farmer/producer - it's top!!!

Tea and spices "vum Séi": Different types of tea and herbs from the region

Gourmet "vum Séi": 3 "vum Séi" restaurants

Bléi "vum Séi": Producer of bath oils and soaps made from regional plants from the Natural Park

Maison du Parc: All information about the region and "vum Séi" products, museums, shops, etc.

SEBES: Our drinking water from the lake

Glodé-Esch: Organic spirits and honey supplier

Mergen-Heusbourg: The potato king

Regional game: The hunters of our region

Trout: Caught by local fishermen

Brasserie Simon: Local spelt beer brewer

Den Heischer SARL- Micro Brewery: Brewer of Heischer-Eschlescher Beer; Learn all about beer brewing (seminar and groups)

Brasserie Diekirch: Supplier of Diekirch special draft beer

Mondo del Caffé: Organic espresso coffee

Autisme Luxembourg a.s.b.l.: Fairtrade jam supplier

Luxlait: All that's good in milk

Fruits and Vegetables from the Garden

La Provençale: Supplier of meat, poultry, ice cream, regional fruits

Sources Rosport S.A.: Our Viva and Rosport water

Caves St Remy Desom: Wine and sparkling wine producer Protected Designation of Origin Moselle Luxembourgeoise

Domaine Mathis Bastian: Wine and sparkling wine producer for 5 generations

Caves Bernard Massard: Main private producer of sparkling wines "Traditional Method" in Luxembourg

Domaines Vinsmoselle Luxembourg: Largest producer of Luxembourg wine and crémant

Caves Jean Schlink-Hoffeld: Wine and crémant producer from sustainable viticulture

Caves Leuck-Thull: Family wine producer for 3 generations

Kaerzefabrik Peters: Manufacturing and sale of candles and decorative craft items

Gift Voucher

Why not offer a candlelight dinner?

A stay in a luxurious hotel room with bubble bath
or hammam massage shower?

A massage, a beauty treatment?

Or simply a gift voucher?

Ask us for advice.





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Schmaach & Blumen Hobby Deco

Rue du Moulin 1 - L-9650 Esch-sur-Sûre, Luxembourg

www.emdeseiamei.lu

T. +352 26 889 003



IDEE DECO



GRANDE TERRASSE



PANIER-CADEAU



Décoration florale, cadeaux.

Fermé le mardi & mercredi.
En saison ouvert tous les jours
de 8h30 à 18h.



**Epicerie, vins, alcools, coin café et
petite restauration
aux produits régionaux.**

Fermé le mardi & mercredi.
En saison ouvert tous les jours
de 8h30 à 18h.



Rue du Moulin 1
L-9650 Esch-sur-Sûre



(00352) 26 889 003



www.emdeseiamei.lu



schmaach@hotel-de-la-sure.lu

Le magasin Schmaach ëm de séi a méi s'applique à travailler avec des producteurs locaux et régionaux du Luxembourg. Nous travaillons essentiellement avec des artisans locaux et régionaux en décoration et en alimentaire.



Please leave us your review
on GOOGLE, your opinion
matters to us.



Spa Brochure: Your Unique Escape

Request our spa brochure for a unique relaxation experience or a special gift. Discover our relaxing treatments and treat yourself, or a loved one, to an exceptional wellness experience. A perfect moment of serenity awaits you.



Calendrier culinaire

31/01	Reopening after holiday
01/02 – 28/02	Valentine's Day Discovery Menu
28/02 – 03/03	All-you-can-eat Sauerkraut Weekend with 5 types of meat
07/03 – 09/03	All-you-can-eat 4-course Mussels Weekend
14/03 - 16/03	Reverse Menu with Spring Flavors
21/03 – 23/03	4-course Scampi Menu
28/03 – 30/03	4-course Indian Discovery Menu by Ronny
01/04 – 30/04	Opening of River Trout Season with Asparagus
19/04 – 21/04	Gourmet Easter Menu
01/05 – 22/05	Asparagus Madness
23/05 – 13/06	All About Salmon and Asparagus
08/06	Mother's Day Menu
14/06 – 10/07	Land and Sea Harmony
11/07 – 31/08	Pan-Fried Specialties in All Variations
01/09 – 09/09	Hotel will be closed
19/09 – 02/10	All-you-can-eat 4-course Mussels Menu
03/10 – 16/10	3-course Lobster Menu
05/10	Father's Day Menu
17/10 – 14/12	Game Season Opening with Wild Mushrooms
13/11 – 15/11	All-you-can-eat Luxembourgish Dumplings
20/11 – 22/11	All-you-can-eat Beef Carpaccio Variations
27/11 – 29/11	Reverse Menu
04/12 – 06/12	4-course Scampi Menu
15/12 – 29/01	Annual closure

