

*Mu*

LUXEMBOURG

# FOR SHARING

## DISCOVER **LET'S** *new* **TASTE**

Let's go on a journey, discovering flavours, close or distant, culinary traditions, different cultures!

A different moment to savor a meal in a new way, around values that are dear to us, sharing and conviviality!

Enjoy your trip!

- Iceland - Hangikjöt 9
- Antilles - Scallop Carpaccio with exotic flavours 12
- ✓ Iran - Persian Torshi 6
- Basque Country - Pimientos Rellenos 10
- Jewish cuisine - Gehakte Leber 9
- Lebanon - Salmon Kibbeh 9
- ✓ India - Vegetable Pakoras 7
- Japan - Tsukune 9
- 👉 Panama - Pulpo al Carbón 11
- India - Spicy Aloo Chaat 8
- Spain - Gambas al Ajillo 9
- Lebanon - Shawarma 11
- ✓ Romania - Zacuscă 8
- ✓ Nepal - Dahl Curry 7
- Lithuania - Cepelinai 7
- Chile - Pastel de Choclo 9

## THE INESCAPABLE

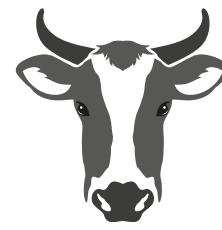
- Seasonal vegetable soup 15
- Roasted cod back, virgin olive sauce with hazelnuts 32
- Free-range chicken filet, lemon and rosemary sauce 22
- 👉 Homemade duck "foie gras" terrine 25
- Tom Yum salmon filet 28
- Vegan Pad Thai 18
- 🍷 Celeriac soup with Granny Smith apple - 145 kcal 15
- 🍷 Salmon, quinoa with vegetables, low-fat white cheese sauce with horseradish - 460 kcal 28



### The Mu'st Odyssey

Travel around the world with the bitterness of Cointreau, the smoothness of the Vodka Nikka, the freshness of the Sauvignon Intipalka and a surprising twist of Timut pepper on the top...

Let's go sailing with this creation! 15



## MEAT CLUB



All our meats are selected and prepared by Guy Kirsh, Luxembourgish butcher, for whom the bovine environment has no secret, in order to guarantee you the freshness and the traceability of our products.



- Beef fore rib 34
- Beef filet 37
- Sirloin steak seasoned with Chef's spices mix 30
- Maturated beef rib 69
- Caramelized veal chop 26
- Mu Burger 19

### 👉 You Mu'st try it :

Tomahawk Steak Premium (1,3 kg) 159

### Sauce

Mu, Bearnaise, Madagascar green peeper, Luxemburgish mustard, chimichurri

### Side dishes

- Fresh french fries
- Seasonal vegetables pan
- Our potatoes purée
- Mesclun salad
- Sweet potato french fries

## TARTARS, prepared live for you!

A legend tells that the Mongolian warriors of the XI century, called 'Tatars', were putting pieces of meat under the saddle of their horses in order to make them soften, to be eaten. Be seduced by this classic!



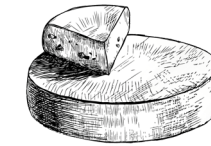
- Mu tartar 22
- In Thai style 25
- Le caviar (with Aquitaine caviar 20g) 89

Let's stay in the local craft to sublime our meats and be astonished by the originality and freshness of this beer brewed in Luxembourg.



◆ Bière La Grande Ducale 9

◆ Bière Revolutioun I.P.A. 9



## IN CLASSIC VERSION, BUT WHY NOT AS SNACKING, STARTER OR EVEN MAIN COURSE ?

Cheeses refined by Hervé Mons, France's Finest Artisan & bread made by Jean Kircher, "Pains & Tradition"

Selection of 4 pieces

15

## SWEET CARING !



The Charlotte Grand Ducale is a tribute to the Grand Duchess **Charlotte**. This creation is composed of a cracked chocolate crumb base, surmounted by a rum-soaked biscuit and a chocolate mousse, a boudoir in the shape of the arms of the famous "Gëlle Fra" statue sublimates this artwork.

### LE BOUDOIR

- 👉 The Charlotte Grand-Ducale 12
- Pie of the day 6
- Chocoffee "Crème Brûlée" 10

### ENDING ANGELS

- Disintegrated lemon tartlet 7
- "Ilanka" chocolate mousse, Pecan creamy heart praline 6
- Kaiserschmarrn 7
- Jasmine rice cream, mango / passion fruit jelly 6
- Tex-Mex Brownies 6
- Basbousa 7
- Mu'caron 7
- 🍷 Cocoa flan and pineapple compote with ginger - 100 kcal 8

In accordance with the EU allergen legislation, allergen guide is available upon request.