

flûte alors !

CHAMPAGNE & GASTRONOMIE

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VEGETARIAN

—

Tataki of caramelised celery-root 18

Caramelised celery-root, shimeji mushrooms,
hazelnuts & coffee (1,6,8,9)

Winter soup 20

Chestnut and potimarron soup, goat's cheese & pumpkin seeds (7)

Acquerello risotto 24

Risotto, old parmesan & balsamic vinegar pearls (7)

LAND

—

Rabbit in a crust 32

Rabbit in a crust, chard & carrot cream with cumin (1,3)

Braised beef cheek 28

Braised beef cheek and it's soft potatoes, powdered bay leaves (1, 12)

Piece of meat from the Maison Bello 36

Depending on the arrival and its accompaniment (1,3,12)

SEA

—

Coley 32

Coley, radish, sautéed bimis broccoli &
caramelized onion compote with mustard (1,4,10,12)

Turbot 34

Turbot infused with kaffir lemon & girolles with thyme (4,7,12)

Blue Shrimp 36

Blue Shrimp from the Maison Laugier, rum, pineapple & lemon (2,12)

SIDES TO SHARE

—

Truffle mashed potatoes (7) 9

Seasonal vegetable stir-fry 5

Polenta Concia 7

Mashed corn with cheese shavings and brown butter (7)

DESSERTS

—

The tarte tatin, grandma's way 12

Tatin apple pie served with its whipped cream (1,3,7)

Variations of coffee 12

Coffee choux pastry and its coffee sauce (1,3, 7)

The pear and almond tartelette 12

Tartelette garnished with almonds and pears (1,3,7,8)

The memory of my childhood 12

Marbled chocolate vanilla cake

topped with its hazelnut chocolate sauce (1,3,7,8)

Do not hesitate to ask our sommeliers
for a made-to-measure dessert & champagne pairing.

PLATES TO SHARE (OR NOT)

Special Claire Oysters N°3 from Marennes Oléron ⁽²⁾ Maison Laugier, master farmer since 1862	22 <i>(for 6)</i>
Foie gras, fig and celery mousseline ⁽⁹⁾	24
Beef tartare, red pepper and piquillos gel ^(10,3)	18
Norwegian salmon gravlax and its accompaniment ⁽⁴⁾	28
Hummus of the moment and its pita bread ^(1A)	14
Sliced potatoes, Isigny cream, caviar ^(4,7) Baeri caviar from the house of Kasnodar	25
Pata Negra ham from Bellota 100% Ibérique, matured 48 months	29
Pressed Cecina Babilla (Beef jerky)	25
Cured ham, matured 24 months	22
Plate of 4 mature cheeses ⁽⁷⁾ Selection from Formaticus	20
Plate of charcuterie & cheeses ⁽⁷⁾	27

CHAMPAGNES

—

Champagne Brice, Héritage, Brut

Base 2021 ; PN & CH ; Dégorgé en 12/23 à 4g/L

Champagne Rémi Leroy, Blanc de Noirs, Réserve

2019 ; 100% Pinot Noir ; Dégorgé en 10/22 à 2g/L

Champagne A. Bergère, Origine, Brut

Base 2021 ; CH, PN & M ; Dégorgé en 07/23 à 4g/L

Champagne Pertois-Lebrun, L'extravertie, Blanc de Blancs, Grand Cru

2019 ; 100% Chardonnay ; Dégorgé en 06/23 à 3,5g/L

Champagne Girard-Bonnet, A Mi-Chemin, Grand Cru

Base 2021 ; 100% Chardonnay ; Dégorgé en 02/24 à 2g/L

Champagne A. Bergère, Rosé, Brut

Base 2017 ; CH & PN ; Dégorgé en 03/22 à 7g/L

Champagne Dehours & Fils, Terriscope, 2016

100% Meunier ; Dégorgé en 04/22 à 1g/L

Champagne Vilmart & Cie, Grand Cellier, Brut 1^{er} Cru

Base 2018 ; CH & PN ; Dégorgé en 02/22 à 8g/L

Champagne Famille Moussé, Les Vignes de Mon Village

Res. Perp. de 2014 à 2020 ; 100% Meunier ; Dégorgé en 10/22 à 0g/L

Champagne Famille Moussé, Le Ratafia sur le Toit -

Rooftafia 100% Meunier ; Moûts de raisins de Meunier

(vendanges 2021) & alcool surfin de Meunier (vendanges 2021)



12.5cl



15cl

12

14

13

16

13

16

14

17

15

18

15

18

16

19

17

20

19

22

16

STILL WHITE WINES



7.5cl



12.5cl

Domaine Sunnen Hoffmann, Chardonnay Barrique,
Schwebsange Kolteschbiere, 2023

φ Moselle, Remerschen, Luxembourg

9

Domaine Landron, Amphibolite,
AOC Muscadet-Sèvre-et-Maine, 2022

φ Vignoble Nantais, France

8

Domaine Melody, Cuvée Chaos, 2021

φ Crozes-Hermitage, France

9

STILL RED WINES

Domaine Sunnen Hoffmann, Libellula (Pinotin), 2022

φ Moselle, Remerschen, Luxembourg

9

Domaine des 2 Clés, Grenache-Syrah-Carignan, 2021

φ Corbières Rouge, France

8

Château La Tour de By, 2019

φ Médoc, France

8

RARITIES

Saké 'IWA 5', Richard Geoffroy

φ Ville de Tateyama (Toyama), Japon

25

SOFT DRINKS

Artisanal juices from Thibaut Guillaume in Lorraine (25 cl)	5
Strawberry/ Raspberry/ Apple/ Elderberry & apple/ Mirabelle/ Morello cherry/ Rhubarb/ Beef heart tomato	
Coca-Cola (20 cl)	3,5
Coca-Cola Zéro (20 cl)	3,5
Fanta orange (20 cl)	3,5
Sprite lemon (20 cl)	3,5
Fuze Tea peach hibiscus (20 cl)	3,5

WATERS

Rosport Viva (50 cl)	4
Rosport Blue (50 cl)	4

BOTTLED BEERS

Simon régal (33 cl)	4
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HOT DRINKS

Espresso coffee	3,5
Double Espresso	6
Italian cappuccino	6
Black tea Earl Grey /Darjeeling / Rooibos with spices	6
Green tea Sencha ¹ / Rooibos lemon-ginger ¹	6
Oolong tea Milky oolong / Famosa fancy (<i>Taiwan</i>)	6
Infusion Ginger-grapefruit ¹	6

List of allergens:

1 - cereals 2 - shellfish 3 - eggs 4 - fish 5 - peanuts
6 - soybean 7 - milk 8 - nuts 9 - celery 10 - mustard
11 - sesame seeds 12 - sulphites 13 - lupin 14- molluscs

* The prices indicated in euros include taxes and service.

Alcohol abuse is dangerous for your health.

Please consume with moderation.