

# flûte alors !

CHAMPAGNE & GASTRONOMIE

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## VEGETARIAN

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### **Roasted cauliflower** 20

Hollandaise sauce with miso, yuzu and chimichurri (3,6,5,10)

### **Jerusalem artichoke soup** 18

Caramelised salsify and buckwheat seeds (1,3,7,9)

### **Beetroot variations** 20

Grainy mustard, tarragon, horseradish and potato (3,10)

## LAND

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### **Glazed black porc** 30

Potato gratin and its concentrated juice (1,3,6,10,12)

### **Bresse Guinea fowl, from la Maison Bello** 32

Caramelised Brussel sprouts and reduced juice (3,9, 12)

### **Raviolini del plin** 24

Stuffed with braised beef, thyme and reduced beef juice (1,3,9,12)

## SEA

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### **Monkfish cooked at a low temperature** 32

Tapioca with squid ink, Jerusalem artichoke

and beurre blanc with samphire (1,3,4,7,9,12)

### **Cushion of scallops** 34

and its brioche bread, caramelised turnip and Bagna Cauda (1,3,4,7,9,12)

### **Linguine Gragnano IGP** 36

Lemon, Gambero Rosso and Poutargue (1,2,3,4,9,12,14)

## SIDES TO SHARE

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### **Truffle mashed potatoes** (7) 9

### **Seasonal vegetable stir-fry** (9) 6

### **Mashed potatoes** (7) 6

## DESSERTS

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### **Luxembourg-Pierry**

12

Like a Paris-Brest (1,3,5,7,11)

### **Memory of my childhood**

12

Ginger & lemon cake,  
whipped cream with bergamot (1,3, 5,7,11)

### **Deconstructed black forest cake**

12

Chocolate cream, scoop of amarena ice cream  
and its cocoa gavotte (1,3,5,7,11)

### **Humberto's citrus fruits**

12

Crystallized citrus fruits, citrus & verbena cream,  
citrus gel (1,3,5,7,11)


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

## PLATES TO SHARE (OR NOT)

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

## CHAMPAGNES

		
—	12.5cl	15cl
<b>Champagne Moussé Fils, L'Esquisse</b>	12	15
Base 2021, M & PN, Dégorgé en 08/23 à 2g/L		
<b>Champagne Marc Hébrart, Blanc de Blancs 1er Cru EB</b>	12	15
Base 2020, 100% Chardonnay, Dégorgé en 01/24 à 4g/L		
<b>Champagne Mouzon Leroux &amp; Fils, L'Atavique</b>	13	16
2019, 2018, 2017 ; PN & CH ; Dégorgé en 01/23 à 0g/L		
<b>Champagne Brice, Héritage Rosé, Brut</b>	14	17
2021 ; PN & CH ; Dégorgé en 08/24 à 3g/L		
<b>Champagne A Bergère, Blanc de Blancs, Solera, Brut</b>	15	18
Base 2021; 100% Chardonnay; Dégorgé en 11/23 à 3g/L		
<b>Champagne Guiborat, Prohibition Meunier, 2020</b>	16	20
2020, 100% Meunier, Dégorgé en 11/23 à 0g/L		
<b>Champagne JM Sélèque, Solescence Rosé, Extra Brut</b>	16	20
2021 ; CH, M, PN & Cot Champ PN ; Dégorgé en 10/23 à 2g/L		
<b>Champagne Savart, L'Ouverture</b>	18	22
2020, 2019, 2018 ; 100% PN, Dégorgé en 11/24 à 3.5g/L		
<b>Champagne Famille Moussé, Terre d'Illite, 2018</b>	20	25
2018 ; 80% Meunier & 20% PN ; Dégorgé en 02/22 à 2g/L		
<b>Champagne Huré Frères, Mémoire</b>	24	30
Solera de 1982 à 2019 ; PN, M & CH ; Dégorgé en 03/23 à 2g/L		
<b>Champagne Famille Moussé, Le Ratafia sur le Toit - Roofatafia</b>	16	
100% Meunier ; Moûts de raisins de Meunier & alcool surfin de Meunier (vendanges 2021)		

## STILL WHITE WINES

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7.5cl



12.5cl

Domaine Les Poëte, Pouilly-Fumé, 2023

12

φ Loire, France

Domaine des Deux Clés, Macabeu - Grenache Blanc -  
Rolle - Grenache Gris, 2021

9

φ Corbières, France

Domaine L&R Kox, Riesling, 2022

8

φ Moselle, Schwebsange KolteschbiERG, Luxembourg

## STILL RED WINES

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Domaine L&R Kox, "Privilège", Saint Laurent, 2020

8

φ Moselle, Coteaux de Stadtbredimus, Luxembourg

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

8

φ Corbières, France

Château La Tour de By, 2020

8

φ Médoc, France

## RARITIES

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Saké 'IWA 5', Richard Geoffroy

25

φ Ville de Tateyama (Toyama), Japon

## SOFT DRINKS

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

## WATERS

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<b>Rosport Viva</b> (50 cl)	4
<b>Rosport Blue</b> (50 cl)	4

## BOTTLED BEERS

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<b>Simon régál</b> (33 cl)	4
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## HOT DRINKS

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

<sup>1</sup> - Organic

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.