

flûte alors !

CHAMPAGNE & GASTRONOMIE

Follow us!



@flutealors.lu



@flutealors.lu

VEGETARIAN

—

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 and horseradish (3,10)

LAND

—

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 26

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

SEA

—

Monkfish cooked at a low temperature 32

Tapioca chips 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

—

Truffle mashed potatoes (7) 9

Seasonal vegetable stir-fry (9) 6

Mashed potatoes (7) 6

DESSERTS

Luxembourg-Pierry 12

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

Memory of my childhood 12

Ginger and lemon cake (1,3, 5,7,11)

Deconstructed black forest cake 12

Chocolate cream, scoop of stracciatella 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)

Special Claire Oysters N°3 from Marennes Oléron ⁽²⁾ Maison Laugier, master farmer since 1862	22 <i>(par 6)</i>
Foie gras, fig and celery mousseline ⁽⁹⁾	24
Beef tartare, red paprika, caramelised onions and grainy mustard ^(1,3,6,9,10)	18
Norwegian smoked salmon 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

		
—	12.5cl	15cl
Champagne Moussé Fils, L'Esquisse	12	15
Base 2021, M & PN, Dégorgé en 08/23 à 2g/L		
Champagne Marc Hébrart, Blanc de Blancs 1er Cru EB	12	15
Base 2020, 100% Chardonnay, Dégorgé en 01/24 à 4g/L		
Champagne Mouzon Leroux & Fils, L'Atavique	13	16
2019, 2018, 2017 ; PN & CH ; Dégorgé en 01/23 à 0g/L		
Champagne Brice, Héritage Rosé, Brut	14	17
2021 ; PN & CH ; Dégorgé en 08/24 à 3g/L		
Champagne A Bergère, Blanc de Blancs, Solera, Brut	15	18
Base 2021; 100% Chardonnay; Dégorgé en 11/23 à 3g/L		
Champagne Guiborat, Prohibition Meunier, 2020	16	20
2020, 100% Meunier, Dégorgé en 11/23 à 0g/L		
Champagne JM Sélèque, Solescence Rosé, Extra Brut	16	20
2021 ; CH, M, PN & Cot Champ PN ; Dégorgé en 10/23 à 2g/L		
Champagne Savart, L'Ouverture	18	22
2020, 2019, 2018 ; 100% PN, Dégorgé en 11/24 à 3.5g/L		
Champagne Famille Moussé, Terre d'Illite, 2019	20	25
2019 ; 80% Meunier & 20% PN ; Dégorgé en 12/22 à 2.5g/L		
Champagne Huré Frères, Mémoire	24	30
Solera de 1982 à 2019 ; PN, M & CH ; Dégorgé en 03/23 à 2g/L		
Champagne Famille Moussé, Le Ratafia sur le Toit - Roofafia	16	
100% Meunier ; Moûts de raisins de Meunier & alcool surfin de Meunier (vendanges 2021)		

STILL WHITE WINES



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

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

Saké 'IWA 5', Richard Geoffroy

25

φ Ville de Tateyama (Toyama), Japon

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
----------------------------	---

HOT DRINKS

—

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

Ginger-pineapple-nettle

1 - 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.