

LUNCH MENU

Entree





MUSHROOM SOUP AND OEUF PARFAIT (1,3,7,9,12)		12.90€
SALMON TARTARE, MESCLUN (1,4,5,10,12)		16.00€
GOAT CHEESE PIE AND TOMATOES (3,7,10,12)		13.50€
POTATO SALAD, NATIONAL HAM AND OIGNONS (1,10,12)		14.50€
VEGETABLE QUICHE, MESCLUN, BALSAMIC PEARLS (1,3,7,9,12)		14.50€

Plat

DISH OF THE DAY (1,2,3,4,5,6,7,8,9,10,11,12,13,14)		23.00€
TAGLIATELLE ALLE VONGOLE (1,3,9,12,14)		24.00€
INSIDE LEMON SALMON BURGER (1,3,4,5,7,10,11,12)		24.00€
INSIDE BEEF BURGER, FRIES (1,3,5,7,10,11,12)		25.00€
CHICKEN SUPREME, CARROT, BROCCOLI (9,12)		23.50€
MEAGRE FILLET, CABBAGE, LETTUCE CREAM (4,7,9,12)		23.00€
CHICKEN CAESAR SALAD (1-3-5-10-12)		18.00€

*Option végane sur demande

Dessert

CARROT CAKE, VANILLA ICE CREAM (1,3,7,12)	 	8.50€
INSIDE BANANA SPLIT (3-7-12)	 	9.00€



MELIÀ
REWARDS

Faites-vous plaisir avec vos points MeliáRewards, échangez-les contre n'importe quel boisson ou repas de notre menu. 250 points = 1 €
Pamper yourself with your MeliáRewards points, redeem them for any drink or meal from our menu. 250 points = 1€

DINNER MENU

Starter

- Beef tartare / Madagascar Caviar Kasnodar**
Beetroot ketchup / sponge cake (1-4-5-8-10-11-12-13) 28€
- Leek cannelloni with smoked haddock** 
Lettuce gel, tarragon / citrus fruits (1-2-4-7-11-12-13-14) 24€
- INNSiDE onion soup**  
Onion confit au gratin with parmesan / toast brioche (1-12) 23€
- Mushroom duxelles / bottarga**
Condiments and vegetables / pistachio powder (3-4-5-6-8-9-12) 22€



Main

- Cod / white beans**
Brussels sprouts / pear and cardamom condiment (9-12) 35€
- INNSiDE beef burger, fries** 
Onion confit /cheese / tomato /mayonnaise (1,5,9,10,11,12) 25€
- Roasted cabbage as meat** 
Parsnip purée/ walnuts (7-9-12) 23€
- Pearly scallops**
Arancini / turnip with turmeric / lamb's lettuce pesto (1-3-5-6-9-10-12-14) (gluten de blé) 38€
- Red label Challans duck**
Beetroot purée / salsify (5-9-12) 34€

Sharing Platters

- Duo of hummus and crudités** (1,3,5,6,8,9,11,12)   12€
- Sardines with lemon and olive oil** (1,2,3,4,5,12,14) 14€
- Fried onions / tartar sauce** (1,3,7,10,12)   12€
- Charcuterie board** (1,3,5,7,8,10,11,12,13) 22€
- Selected matured Formaticus cheese platter/ salad** (1,5,7,12)  16€

Dessert

- Pear with verbena / Duarte espuma**
Feuilletine / orange gel / celery confit with vanilla (3-7-8)  12€
- Nougat pistachio biscuit**
Lemon sorbet / mango coulis (3-7-8)  13€



Crémant



Bernard Massard, Crémant Anniversaire 1921
Luxembourg

8.50€

White wine

Viognier "secret de famille" 2020, Maison Paul Jaboulet Aîné
Vallée du Rhône, France

6.50€

Pablo Claro Sauvignon blanc BIO 2020
Tierra de Castilla, Spain

6€

Châteaux Schengen, Auxerrois 2019
Luxembourg

7.50€

Rose wine

Les coteaux, cave de Pierrefeu, 2020
Côtes de Provence, France

6€

Red wine

Château Beaulieu Saint Emilion 2016
Bordeaux, France

8.50€

Hacker Ferro 13, Sangiovese, 2019
Toscana, Italy



7.50€

Michel Gassier BIO, 2017
Rhône, France

8€

WINES

Sparkling

		
Bernard-Massard - Crémant 1921 Luxembourg	39€	8.50€
Alice Hartmann Crémant Brut 0,75 Luxembourg	52€	10.50€
TAITTINGER France	96€	
Moutaudon France	60€	12€

White wine

Bianco Puglia 12e BIO " Leporano " Italie	25€	5€
Pinot Grigio Fossa Mala 2020 " Fiume Veneto " Italie	30€	
Chardonnay Vieilles Vignes 2018 France	35€	7.50€
Château Paradis Blanc 2019 " Coteau d'aix en Provence " France	33€	
Riesling la Chappelle 2018 Luxembourg	55€	12€
Clos des Rochers - Pinot Gris Nussbaum 2018 Luxembourg	34€	
Ch. Schengen - Auxerrois 2019 Luxembourg	33€	7.50€
Maison Louis Michel - Chablis 2019 France	45€	
Domaine Bélingard - Monbazillac (Moelleux) 2017 France	39€	8.50€

Rose wine

Château Paradis 2020 " Coteau d'aix en Provence " France	35€	7.50€
Chateau La Tour de l'Evêque - Source Gabriel 2021 " Côtes de Provence " France	30€	6.50€

Red wine

Syrah Vieilles 2018 France	31€	
Château la Commanderie - Lalande de Pomerol 2017 " Bordeaux " France	45€	
Domaine du Colombier - Crozes Hermitage 2020 " Bordeaux " France	50€	10.50€
Domaine Amièl Frères - Sous le Manteau 2020 BIO France	39€	8.50€
PINOT NOIR 2016 Luxembourg	42€	9.50€
Chianti Classico la Filigare 2019 BIO " Barberio Tavarnelle " Italie	36€	
Primitivo Puglia 12e "Leporano" Italie	25€	5.50€
Côtes du Rhône la Résistance 2019 France	28€	6€
Château Fougueyrat - Saint Emilion Grand Cru 2018 France	43€	

DRINKS

Beer selection

DRAUGHT	33 cl	50 cl
DIEKIRCH PREMIUM	5€	6.50€
GINETTE	5.50€	7€
GOOSE ISLAND IPA	5.50€	7€
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BOTTLE		33 cl
DIEKIRCH GRAND CRU		5.50€
KWAK		6€
TRIPEL KARMELIET		6€
TOTENHOPFEN BEER MAHUT RED LAGER		6.50€
LEFFEE BLOND 0.0% SANS ALCOOL		5€
RAMBORN CIDER		6.50€
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CAN		33 cl
TOTENHOPFEN BEER BLOODYVLAD BERRIES & HIBISCUS IPA		7€

Appetizers / Digestives

MARTINI RESERVA SPECIAL BIANCO / ROSSO / DRY	5 cl
WILLIAMS, EDV Luxembourg	5€
MIRABELLE, EDV Luxembourg	5€
JAEGERMEISTER	4€

Whiskey / Cognac

JAMESON, Irish	5 cl
JAMESON mixer COCA COLA	7.50€
JACK DANIELS, USA	9€
JACK DANIELS mixer COCA COLA	7.50€
NIKKA, Japan	9€
CAOL ILA 12 YEAS, UK	14€
REMY MARTIN VSOP, French	13€
	10€

DRINKS

Tequila / Rum / Vodka

	5 cl
PATRON SILVER, Mexico	5€
PATRON REPOSADO, Mexico	6€
RHUM APPLETON ESTATE SIGN, Jamaica	7.50€
RHUM APPLETON ESTATE RARE, Jamaica	9.50€
BELVEDERE VODKA, Poland	10€
MANSFELD VODKA, Luxembourg	11€

Gin

	5 cl
GIN MARE, Spain	11€
GIN MARE mixer FEVER TREE	13€
MONKEY 47, Germany	13€
MONKEZ 47 mixer FEVER TREE	15€
GVINE FLORASION, France	12€
GVINE mixer FEVER TREE	14€
GIN NORDES, Spain	10.50€
GIN NORDES mixer FEVER TREE	12.50€
ROKU, Japan	10.50€
ROKU mixer FEVER TREE	12.50€
GINIX, Luxemburg	12.50€
GINIX mixer FEVER TREE	15€

Bartenders choice

SUNSET TEATIME	
Gin, homemade milk-mint-syrup, black tea, lemon	14€
LUXEMBURGISH NIGHT (NEGRONI)	
Campari, gin, vermouth	9€
WINE VINEYARDS	
Whiskey, lemon, simple syrup, pinot noir	9€
MOUSSEL JULEP (MOJITO)	
Rhum, lime, simple syrup, mint, crémant	14€
MARIAS MIRABELLE (BLOODY MARRY)	
Mirabelle edv, lime juice, pepper, salt, tomato juice, spice	9€
APEROL SPRITZ	
Aperol, crémant, soda	10€

DRINKS

Water

	25 cl	50 cl	100 cl
LODYSS	3.50€	5€	7€
LODYSS SPARKLING	3.50€	5€	7€

Softdrinks

	20 cl
COCA COLA	3.80€
COCA COLA LIGHT	3.80€
COCA COLA ZERO	3.80€
SPRITE	3.80€
FEVER TREE TONIC	4.50€
FEVER TREE MEDITERAN TONIC	4.50€
FEVER TREE BITTER LEMON	4.50€
REDBULL	5€

Juice

	20 cl
RAMBORN APPLE, Luxemburg	5.50€
ORANGE (FRESHLY SQUEEZED)	5.50€
TOMATO	3.80€

Coffee

COFFEE	3.50€
ESPRESSO	3€
ESPRESSO MACHIATO	3.50€
DOUBLE ESPRESSO	4.50€
CAPPUCINO	4.50€
LATE MACCHIATO	5€
HOT CHOCOLATE	4€
IRISH COFFEE	8.50€

Loose Tea

GOLDEN MILK TEA
Strong turmeric and a fine creamy note make this unique black tea blend a delicious break. **5.50€**

BASIL STRAWBERRITA
Flavored fruit and herbal tea blend with basil and strawberry flavor. **5.50€**

DRINKS

MILKY OOLONG	
Flavored green oolong tea with a milk-cream flavor.	5.50€
ROOIBOS BALANCE	
Flavored herbal tea with honey flavor.	5.50€
STAY IN BALANCE	
Herbal tea with notes of chocolate and lovely lavender.	5.50€
FREE YOUR MIND	
A dreamlike symphony of herbs, spices and a fine note of liquorice.	5.50€
FRESH MINT TEA HOMEMADE	5.50€

Tea leaf

EARL GREY	4€
ENGLISH BREAKFAST	4€
VERVEINE	4€
MINT	4€
CAMOMILLE	4€
GREEN DRAGON	4€
SWEET BERRIES	4€