

flûte alors !

CHAMPAGNE & GASTRONOMIE

Follow us!



@flutealors.lu



• @flutealors.lu

VEGETARIAN

—

Roasted cauliflower 18

Turmeric, lemongrass and coconut light foam (3,5,6,7,10)

The perfect egg 22

Girolles, parmesan cream, cress (1,3,7,9)

Braised endive 18

Hollandaise sauce with vegetarian charcoal, ricotta
and slow cooked onion (1,3,6,7,9)

LAND

—

Pork knuckle 28

Carrot in 3 ways, ginger, turmeric and juice (1,3,6,10,12)

Beef confit 30

Prunes, almonds, sesame, roasted vegetables
and reduced juice (1,3,9,12)

Duck breast 32

Lacquered with teriyaki, shiitake and coriander (1,5,6,9,11)

SEA

—

Monkfish Tournedos 38

Kale, Colonnata bacon and beef consommé (1,3,4,7,9,12)

Scallops 36

Celery mousseline with traditional mustard and its juice (1,2,3,4,9,12,14)

Acquerello risotto 26

Oyster, smoked butter and preserved lemon gel (4,7,9,12,14)

SIDES TO SHARE

—

Truffle mashed potatoes (7) 9

Seasonal vegetable stir-fry (9) 9

Spring salad (11) 5

DESSERTS

Poached pear 13

Vanilla, limoncello and its crumble (1,3,5,7,11)

Tarte tatin 13

Pineapple, rum and coconut ice cream (1,3,5,7,11)

Dark chocolate (70%) cookie 13

Chocolate chips, hazelnuts from Piémont and
vanilla ice cream - Made to order (10 min. of patience) (1,3,5,7,11)

Flan 13

Pistachio cream, pistachio praline
and crushed pistachios (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>(per 6)</i>
Pulled beef bao, shiso, spring onion and wasabi mayonnaise ^(1,4,5,10)	20 <i>(per 3)</i>
Beef tartare, horseradish, onion, red wine, gherkins and potato chips ^(1,3,6,9,10)	22
Norwegian smoked salmon and its accompaniment ^(4,5,11)	28
Hummus of the moment and its pita bread ^(1A,5,8,11)	14
Sliced potatoes, Isigny cream, caviar ^(4,7) Baeri caviar from the house of Kasnodar	29
Pata Negra ham from Bellota 100% Ibérique, ⁽¹²⁾ matured 48 months	29
Pressed Cecina Babilla (Beef jerky) ⁽¹²⁾	25
Cured ham, matured 24 months ⁽¹²⁾	22
Plate of 4 mature cheeses ^(5,7,11) Selection from Formaticus	20
Plate of charcuterie & cheeses ^(5,7,11,12)	27

CHAMPAGNES

—

 10cl  12.5cl  15cl

Champagne Huré Frères, Invitation, Brut	13	16
Base 2019 ; PN, M & CH ; Dégorgé en 05/23 à 4g/L		
Champagne Moussé Fils, L'Esquisse	13	16
Base 2021, M & PN, Dégorgé en 08/23 à 2g/L		
Champagne Chartogne-Taillet, Sainte Anne	14	17
Base 2022 ; CH, PN & M ; Dégorgé en 11/24 à 2.5g/L		
Champagne Pertois-Lebrun, L'extravertie, Blanc de Blancs	14	17
2021, 100% Chardonnay Dégorgé en 06/24 à 3.5g/L		
Champagne A. Bergère, Rosé Brut	14	17
Base 2019 ; CH & PN ; Dégorgé en 10/23 à 7g/L		
Champagne Rémi Leroy, Rosé	15	18
Base 2021 ; PN & M ; Dégorgé en 02/24 à 3g/L		
Champagne Doyard, Vendémaire, Blanc de Blancs, 1^{er} Cru	16	19
Base 2019, 100% CH, Dégorgé en 03/24 à 4g/L		
Champagne Marc Hébrart, Mes Favorites, 1^{er} Cru Brut	16	19
Base 2021 & 2020 ; PN & CH ; Dégorgé en 01/24 à 5,5g/L		
Champagne Geoffroy, Empreinte, Brut 1^{er} Cru, 2016	17	20
2016 ; 100% Pinot Noir ; Dégorgé en 04/23 à 3g/L		
Champagne Marc Hébrart, Noces de Craie, Grand Cru Extra Brut, 2019	23	28
2019 ; 100% Pinot Noir ; Dégorgé en à 01/23 4g/L		
Ratafia de Champagne of the moment	16	
Spirit drink from a blend of grape must (grape juice) and a Champagne alcohol.		



12.5cl

STILL WHITE WINES

Château La Tour de By, Le Blanc de la Tour de By, 2024 10
φ Bordeaux, France

Joseph Drouhin, Réserve de Vaudon, Chablis, 2022 13
φ Bourgogne, France

Domaine Sébastien Brunet, Les Pentes de la Folie, 13
Vouvray (dry), 2022
φ Loire, France

Domaine Henri Ruppert, Pinot Blanc Barrique, 2022 14
φ Moselle, Coteaux de Schengen, Luxembourg

STILL RED WINES

Château La Tour de By, 2020 10
φ Médoc, France

Domaine Schmit Fohl, Pinot Noir, 2024 10
φ Moselle, Ahn Goellebour, Luxembourg

Domaine des Vignes oubliées, Terrasse du Larzac, 2022 11
φ Languedoc, France

DESSERT WHITE WINE

Château La Caussade, Sainte Croix du Mont, 2020 10
φ Bordeaux, France

SOFT DRINKS

Artisanal juices from T. 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 / Ginger-pineapple-nettle	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.