

flûte alors !

CHAMPAGNE & GASTRONOMIE

Follow us!



@flutealors.lu

•



@flutealors.lu

VEGETARIAN

—

Slow-cooked celeriac 20

Sautéed shimeji, hazelnut praline and vegetable juice with coffee (8,9)

Brussels sprouts 22

Roasted and raw Brussels sprouts, cream of salsify,
poached quail egg and balsamic caviar (3)

Paccheri di Gragnano IGP cacio e pepe 26

Delicate cream with pepper and pecorino (1,7)

LAND

—

Beef tenderloin 38

Red radicchio, espuma of marrow and pomegranate (1,7)

Pigeon supreme 32

Beetroot in two textures, bitter cocoa and reduced juice (1,7)

Saddle of lamb 32

Roasted vegetables, pickled Jerusalem artichoke
and reduced juice with lemon thyme (1,7)

SEA

—

Square of sole 40

Sautéed escarole, virgin sauce with capers,
olives and yuzu confit (1,4)

Sturgeon tataki 32

Green apple and celery, seaweed oil (1,4)

Seafood pastilla 30

Preserved lemon, parsley and spring salad mix (1,2,4,14)

SIDES TO SHARE

—

Truffle mashed potatoes (7) 9

Seasonal vegetable stir-fry (9) 9

Spring salad (11) 5

DESSERTS

Nashi pear in 3 textures 13

Red Shiso and Bergamot (1,3,5,7)

Pop-corn 13

Cocoa crumble, Camargue salt,
passion fruit coulis and light foam with popcorn (1,7)

Grapefruit 13

Elderflower, citrus sorbet
and espuma of white chocolate (1,7,)

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)

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 ^(2,3) Maison Laugier, master farmer since 1862	22 <i>(per 6)</i>
Glazed Beef & pork skewers with honey and black garlic, chimichurri mayonnaise ^(1,4,5,10)	22 <i>(per 2)</i>
Beef tartare, onion, gherkins, shiitake pickles and potato chips ^(3,6,9,10)	22
Norwegian smoked salmon and its accompaniment ^(4,5,11)	28
Hummus of the moment and its pita bread ^(1,5,8,11)	14
Sliced potatoes, Isigny cream, caviar ^(4,7) Baeri caviar from Maison Bellor	30
Sliced potatoes, Isigny cream ⁽⁷⁾	10
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 Rémi Leroy, Blanc de Noirs, Réserve Base 2022 ; 100% Pinot Noir ; Dégorgé en 05/25 à 1g/L	13	16
Champagne Moussé Fils, L'Esquisse Base 2022 ; M & PN ; Dégorgé en 04/24 à 1g/L	13	16
Champagne Dehours & Fils, Terriscope # 21 Base 2021 & 20% de 2019 ; M & PN ; Dégorgé en 04/24 à 2.3g/L	13	16
Champagne Geoffroy, Expression, Brut 1^{er} Cru Base 2019 ; PN, M & CH ; Dégorgé en 04/23 à 4g/L	13	16
Champagne Veuve Fourny & Fils, Brut Nature, Blanc de Blancs, 1^{er} Cru non dosé 2022, 2021, 2020 ; 100% Chardonnay ; Dégorgé en 01/25 à 0g/L	14	17
Champagne Marc Hébrart, Rosé 1^{er} Cru Brut 21, 20, 19 ; CH, PN & Cot Champ PN ; Dégorgé en 04/24 à 6,5g/L	14	17
Champagne A Bergère, Blanc de Blancs, Grand Cru, E-B Base 2021 ; 100% CH ; Dégorgé en 02/24 à 3g/L	17	20
Champagne Bérêche & Fils, Brut Réserve Base 2021 ; PN, CH & M ; Dégorgé en 06/24 à 6g/L	17	20
Champagne Geoffroy, Rosé de Saignée, Brut 1^{er} Cru 2018 ; Macération de Pinot Noir ; Dégorgé en 09/23 à 4g/L	17	20
Champagne Doyard, Révolution, Non Dosé, Blanc de Blancs, Grand Cru Base 2017 ; 100% CH ; Dégorgé en 03/24 à 0g/L	21	25
Ratafia de Champagne of the moment Spirit drink from a blend of grape must (grape juice) and a Champagne alcohol.	14	



12.5cl

STILL WHITE WINES

Château La Tour de By, Le Blanc de la Tour de By, 2024	10
φ Bordeaux, France	
Château Pauqué - Abi Duhr, Jungle, 2022	11
φ Moselle, Luxembourg	
Domaine Comte Abbatucci, Faustine Blanc, 2023	14
φ Corse, Ajaccio, France	
Dehours & Fils, Les Vignes de Mizy,	15
Coteaux-Champenois Blanc, Chardonnay, 2018	
φ Champagne, France	

STILL RED WINES

Château La Tour de By, 2020	10
φ Médoc, France	
Domaine L&R Kox, Pinot Noir, 2023	11
φ Moselle, Coteaux de Stadtbredimus, Luxembourg	
Domaine Danjou-Banessy, Roboul,	12
Grenache & Mourvèdre, 2022	
φ Roussillon, France	
Pierre Gerbais, Coteaux Champenois Rouge,	15
Pinot Noir, 2020	
φ Champagne, 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.