

flûte alors !

CHAMPAGNE & GASTRONOMIE

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VEGETARIAN

Perfect egg, artichoke & Comté 22

Perfect egg 63°, artichoke cream, Comté mousse, roasted nuts, artichoke juice with parsley and buckwheat (3,7,8)

Butternut, feta & citrus 24

Roasted butternut, fresh feta and clementine, roasted pumpkin seeds, lemon and ginger condiment and sage oil (7)

Cauliflower, Puy green lentils & walnuts 24

Roasted cauliflower with hazelnut butter, creamy green lentils from Puy, roasted walnuts and vegetable juice with cumin (8,9)

LAND

Beef, Jerusalem artichoke & coffee 36

Roast beef fillet, Jerusalem artichokes, mashed yellow carrot, beef juice with coffee, caramelised red onion and fried parsley (9,12)

Lamb, leek & pomegranate 34

Slow cooked lamb shoulder, leek, fine semolina with herbs, pomegranate condiment, lamb juice with cumin and mint (1,9,12)

Pork, parsnips & apple 32

Roasted pork tenderloin, honey-glazed parsnips, pickled Granny Smith apples, light cream with traditional mustard, pork juice with thyme and caramelised pearl onions (7,10,12)

SEA

Pollock, endive & orange 32

Roasted pollock on the skin, braised endive with orange, celery cream, hazelnut butter sauce with capers and tarragon oil (4,7,12)

Trout, beetroot & horseradish 34

Roasted trout fillet, duo of Chioggia and yellow beetroot, sour cream with horseradish, crispy Vitelotte potato and mustard pickles (4,7,10,12)

Sea bream, broccoli & saffron 36

Roasted sea bream fillet, grilled broccoli, broccoli mousseline, almond, light saffron sauce, fried capers and citronella oil (4,7,8,12)

SIDES TO SHARE

Truffle mashed potatoes (7) 9

Seasonal vegetable stir-fry (9) 9

Spring salad (11) 5

DESSERTS

Quince, caramel & sesame 13

Poached, then roasted, quince with spices,
creamy caramel, black sesame ice cream,
sesame biscuit and white miso caramel (1,7,11)

Chocolate, chestnut & tonka bean 13

Cocoa Gavotte, creamy chestnut,
light tonka bean mousse, candied chestnut (1,3,7)

Tangerine, yogurt & pistachio 13

Roasted and fresh tangerine, creamy Greek yogurt,
Tangerine sorbet, verbena gel,
“financier” pistachio cake and mint oil (1,3,7,8)

2.0 chocolate cookie 13

70% dark chocolate cookie dough
and hazelnut chocolate fondant
- Made to order (10 min. of patience) (1,3,7)

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 (per 6)
Glazed Beef & pork skewers with honey and black garlic, chimichurri mayonnaise (1,4,5,10)	22 (per 2)
Beef tartare, horseradish, red pepper piquillos (10,12)	24
Gua bao of cod, marinated cucumber, miso (1,4,6,10,11)	22 (per 3)
Norwegian smoked salmon, fresh spring mixed salad and its dressing (4,5,11)	28
Hummus of the moment and its pita bread (1,5,8,11)	14
Hojiblanca green olive, olive oil and sweet spices (12)	5
Sliced potatoes, Isigny cream (7)	10
Baeri Caviar option (10g) — Maison Bellorr (4,7)	20
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)	22
Plate of charcuterie & cheeses (5,7,11,12)	28

CHAMPAGNES

		
10cl	12.5cl	15cl

Champagne Marc Hébrart, Blanc de Blancs 1^{er} Cru Base 2020 ; 100% Chardonnay ; Dégorgé en 11/24 à 6g/L	14	17
Champagne Pierre Gerbais, Grains de Celles 2022 ; PN, PB & CH ; Dégorgé en 11/25 à 3g/L	14	17
Champagne Brice, Héritage EP (Élevage Prolongé), Brut Nature Base 2021 ; PN & CH ; Dégorgé en 07/25 à 0g/L	14	17
Champagne Cazé-Thibaut, Naturellement, Extra Brut 2023 ; 100% Meunier ; Dégorgé en 11/25 à 0 g/L	15	18
Champagne Chartogne-Taillet, Sainte Anne Base 2023 ; CH, PN & M ; Dégorgé en 02/26 à 3.8g/L	15	18
Champagne Huré Frères, Insouciance, Rosé Base 2022 ; CH, M & PN & Cot Champ (PN & M) ; Dégorgé en 07/25 à 3g/L	16	19
Champagne Doyard, Vendémaire, Blanc de Blancs, 1^{er} Cru Brut Base 2020 ; 100% Chardonnay ; Dégorgé en 12/25 à 4g/L	16	19
Champagne Maxence Janisson, Pie Danse, Rosé de Macération de Pinot Noir Base 2021 ; 100% Pinot Noir ; Dégorgé en 11/25 à 4g/L	17	20
Champagne Égly-Ouriet, Les Premices, Brut Base 2020 ; PN & M, CH ; Dégorgé en 11/25 à 2g/L	18	22
Champagne Savart, L'Ouverture 2022, 2021, 2020 ; 100% PN ; Dégorgé en 10/25 à 3.5g/L	21	25
Ratafia de Champagne of the moment Spirit drink from a blend of grape must (grape juice) and a Champagne alcohol.	14	

STILL WHITE WINES



12.5cl

Château La Tour de By, Le Blanc de la Tour de By, 2024	10
ϕ Bordeaux, France	
Domaine Sébastien Brunet, “Les Pentes de la Folie”, Vouvray, 2022	13
ϕ Vallée de la Loire, France	
Domaine Henri Ruppert, Chardonnay Barrique, 2024	14
ϕ Moselle, Coteaux de Schengen, Luxembourg	
Rémi Leroy, Coteaux-Champenois Blanc de Pinot Gris et de Petit Meslier, 2023	16
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 La Réméjeanne, “Vallouvière”, Côtes-du-Rhône, 2021	13
ϕ Rhône, France	
Rémi Leroy, Coteaux-Champenois Rouge de Pinot Noir, 2022	16
ϕ Champagne, France	

SOFT DRINKS

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Artisanal juices from T. Guillaume in Lorraine (25 cl)	5
Strawberry/ Raspberry/ Apple/ Elderberry & apple/ Mirabelle/ Morello cherry/ Rhubarb/ Beef heart tomato	
Alcohol-free effervescence of the moment (15 cl)	10
Coca-Cola (20 cl), Coca-Cola Zéro (20 cl), Fanta orange (20 cl),	3,5
Sprite lemon (20 cl), Fuze Tea peach hibiscus (20 cl)	3,5

WATERS

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Rosport Viva (50 cl)	4
Rosport Blue (50 cl)	4

BOTTLED BEERS

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Diekirch Pils (33 cl)	4
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HOT DRINKS

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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 Ginger-grapefruit ¹ /	6
Camomile / Ginger-pineapple-nettle /	
Fruit paradise (strawberries, apricots, hibiscus flowers)	

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.