

IN-ROOM
Dining

Mu

LUXEMBOURG

Welcome to SOFITEL LUXEMBOURG LE GRAND DUCAL

Thank you for choosing our hotel for your business trip or simply to enjoy relaxing moments. I hope you will enjoy your stay with us.

Our Executive Chef, Sébastien Perrot, will awake your senses with delicious specialties. From light snacks up to dinner accompanied with vintage wines, the in-room dining menu is served by a team ready to attend to all your wishes / desires, seven days a week, as if you were at home!

My team and I are at your service to offer you an unforgettable experience in perfect harmony between sophistication and “French Art de Vivre”.

Should you have any specific request, please do not hesitate to contact me personally ; it will be my pleasure to satisfy your expectations.

I wish you a pleasant stay,

Fernando LÓPEZ LENS
Directeur Général

THE BREAKFAST

Express Breakfast 12€

Choix d'infusions, thés ou cafés
Croissant
Jus de fruits frais
Choice of herbal teas, teas or coffee
Croissant
Fresh fruit juice

American Breakfast 30€

Yaourt nature ou aux fruits, fromage blanc, Bircher Muesli, porridge, variation de céréales BIO, fruits secs et mendiants, sélection de fruits frais de saison et salade de fruits frais, cake et confitures Maison, paleo bread

Œufs nature ou garnis :

Bacon, saucisses, jambon cuit, champignons, fromage, fines herbes, légumes de saison, tomates

Cuits selon votre choix :

Brouillés, au plat, durs, à la coque, pochés, en omelette

Jambon cru, jambon cuit, poitrine de dinde, charcuteries, truite fumée & condiments, fromages frais et affinés de saison

Continental Breakfast 20€

Café, chocolat chaud, choix de thés ou infusions
Croissant, pains au chocolat, pains aux raisins, pain complet, pain aux céréales, baguette, petits pains ou toasts
Confitures, miel, marmelade et beurre
Jus de fruits frais

Coffee, hot chocolate, choice of teas or herbal teas
Croissant, pain au chocolat, raisins roulade, wholemeal bread, cereals bread, baguette or toasts
Jams, honey, marmalade and butter
Fresh fruit juice

Plain or fruit yoghurt, white cheese, Bircher muesli, porridge, selection of organic cereals, dried fruits, nuts, variation of seasonal fruits and fruit salad, homemade cake and jams, paleo bread

Plain or garnished eggs:

Bacon, grilled sausages, cold ham, mushrooms, cheese, fresh herbs, seasonal vegetables, tomatoes

Cooking at your convenience:

Boiled, hard-boiled, scrambled, fried, poached eggs or an omelette

Raw ham, cooked ham, turkey fillet, smoked trout & pickles, sausages and terrines, cheese selection



À LA CARTE

Œufs Bénédicte classiques Muffin salé Maison, œuf poché, bacon, sauce Hollandaise <i>Classic eggs Benedict</i> <i>English muffin, poached egg, bacon, hollandaise sauce</i>	12€
Assiette de Jambon ibérique Pata Negra 5J (50 gr) Servi avec une tranche de pain de campagne grillé <i>Plate of Iberico Pata Negra 5J ham (50 gr)</i> <i>Served with a slice of toasted Country bread</i>	32€
Coupe de Champagne Veuve Clicquot Brut (15 cl) <i>Glass of Champagne Veuve Clicquot Brut (15 cl)</i>	22€
Coupe de Champagne Veuve Clicquot Rosé (15 cl) <i>Glass of Champagne Veuve Clicquot Rosé (15 cl)</i>	37€



DE-LIGHT SELECTION

Bircher de quinoa aux fruits frais <i>De-light quinoa bircher with fresh fruits</i> <i>125 kcal/portion</i>	5€
Panna cotta De-Light à la vanille et aux fruits rouges <i>Vanilla and red berries De-Light panna cotta</i> <i>92 kcal/100 gr</i>	5€

LA GRASSE MATINÉE 25€

Available until 2.00PM

Sofitel brings a carefree French joie de vivre to life in all hotels through La Grasse Matinée. This service allows you to enjoy a leisurely breakfast! With this bedside tray delivered to your guest's room, feel indulged in an epicurean lifestyle without feeling rushed or hurried!

Café, chocolat chaud, choix de thés ou infusions
Jus de fruits frais bien-être
Sélection de viennoiseries:
Croissants, pains au chocolat, pains aux raisins
Sélection de pains, toasts, confitures, miel et beurre
Sélection de fruits frais
Œufs préparés à votre convenance, selon votre envie !

Coffee, hot chocolate, choice of teas or herbal teas
Well-being fresh fruit juice
A selection of pastries, breads and toasts
Jam, marmalade, honey and butter
Fresh fruits
Plain or garnished egg cooked at your convenience, as you wish!



IN-ROOM DINING

The in-room dining proposes a pleasant and sophisticated menu, according to the hour and the envy. From the light snack until the dinner accompanied with vintage wines, one thousand one happiness served by a team ready to answer the slightest of your wishes, seven days a week, as if you were at home!

THE ROOM SERVICE MENU...

Available from Monday till Sunday from 12.00PM to 11.00PM

STARTERS

Assiette de truite fumée <i>Plate of smoked trout</i>	20€
Carpaccio de bœuf, roquette, copeaux de parmesan et vinaigre balsamique réduit <i>Beef Carpaccio «Lux Terroir», arugula salad, parmesan and reduced balsamic vinegar</i>	18€
Terrine de foie gras de canard Maison <i>Homemade duck foie gras terrine</i>	25€

SOUP

Fin velouté de légumes de saison <i>Seasonal vegetable soup</i>	18€
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SALADS

La salade Caesar au poulet et son oeuf frais Bio cuit au plat <i>The chicken Caesar salad with a fried organic egg</i>	20€
Salade Caprese Tomate mozzarella di buffala, roquette et huile d'olive <i>Caprese Salad Tomato, buffalo mozzarella, arugula salad and olive oil</i>	14€
Salade mixte Assortiment de salade, concombre et tomate <i>Mixed salad Assorted salad, cucumber and tomato</i>	10€

PASTA

Tagliatelles fraîches à la Bolognaise <i>Fresh Tagliatelle with Bolognese sauce</i>	22€
Tagliatelles fraîches à la Carbonara <i>Fresh Tagliatelle with Carbonara sauce</i>	22€



WARM DISHES

Filet de thon, sauce Vierge <i>Tuna filet, olive oil sauce</i>	31€
Filet de poulet fermier, sauce Picon bière <i>Free-range chicken filet, Picon and beer sauce</i>	25€

LOCAL FOOD

Filet de bœuf poêlé, sélection Guy Kirsch sauce au poivre de Madagascar <i>Beef filet, Guy Kirsch selection, Madagascar green peeper sauce</i>	37€
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Side dishes

Frites primeur
Fresh French fries
Légumes de saison
Seasonal vegetables
Riz Pilaf
Pilaf rice
Mesclun de salade à l'échalote
Mixed green salad with shallots



HEALTHY FOOD

Adopt a healthier diet!

 Soupe de céleri rave aux pommes Granny Smith <i>Celeriac soup with Granny Smith apple</i> 145 kcal	15€
 Saumon, quinoa aux légumes, sauce fromage blanc 0% au raifort <i>Salmon, quinoa with vegetables, low-fat white cheese sauce with horseradish</i> 460 kcal	28€
 Flan de cacao et compotée d'ananas au gingembre <i>Cocoa flan and pineapple compote with ginger</i> 100 kcal	8€



« Inventif, goûteux, pour le plus grand plaisir de vos papilles... Sofitel De-light by Sofitel Quiberon Thalassa Sea & Spa est synonyme d'un maximum de plaisir avec un minimum de calories. »
“Inventive, flavorful, exciting. Sofitel De-Light by Sofitel Quiberon Thalassa Sea & Spa means maximum pleasure and minimum calories.”

COMFORT FOOD

Treat yourself simply!

SANDWICHES...

Croque-monsieur, servi avec salade verte <i>Croque-monsieur, served with green salad</i>	10€
Croque-madame, servi avec salade verte <i>Croque-madame, served with green salad</i>	12€
Club sandwich traditionnel Tomate, salade, poulet, bacon, œuf, mayonnaise Servi avec des frites fraîches et salade verte <i>Traditional club sandwich</i> <i>Tomatoes, salad, chicken, bacon, egg, mayonnaise</i> <i>Served with fresh French fries and green salad</i>	22€
Mu Burger, frites primeur <i>Mu Burger, fresh French fries</i>	19€

EGGS...

Omelette nature ou garnie Servie avec salade verte et frites fraîches Garniture au choix: champignons de Paris, fromage, fines herbes, jambon cuit, tomates <i>Plain or garnished omelette</i> <i>Served with green salad and fresh French fries.</i> <i>Served with your choice of garnishes: mushrooms,</i> <i>cheese, fresh herbs, cold ham, tomatoes</i>	18€
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CHEESE & SWEET TEMPTATIONS

Sélection de 4 fromages frais et affinés <i>Selection of fresh and ripened cheese - 4 pieces</i>	15€
La Grande Duchesse Charlotte <i>The Grand Duchess Charlotte</i>	12€
Salade de fruits frais de saison <i>Seasonal fresh fruits salad</i>	12€
Tarte du jour <i>Pie of the day</i>	6€
Crème brûlée au sarrasin et sa gelée d'ugli <i>Buckwheat "Crème Brûlée" and ugly jelly</i>	10€



THE 24 HOURS SERVICE

Enjoy our selection!

Salade verte <i>Green salad</i>	8€
Sandwich gourmand Pain de mie aux céréales, poulet Caesar <i>Caesar chicken sandwich with whole-grain bread</i>	8€
Assiette de truite fumée <i>Plate of smoked trout</i>	20€
Fin velouté de légumes de saison <i>Seasonal vegetable soup</i>	15€
Carpaccio de bœuf « Lux Terroir », roquette, copeaux de parmesan et vinaigre balsamique réduit <i>Beef Carpaccio «Lux Terroir», arugula salad, parmesan and reduced balsamic vinegar</i>	18€
Tagliatelles fraîches à la Bolognaise <i>Fresh Tagliatelle with Bolognese sauce</i>	22€
Tagliatelles fraîches à la Carbonara <i>Fresh Tagliatelle with Carbonara sauce</i>	22€
Sélection de fromages frais et affinés <i>Selection of fresh and ripened cheese</i>	15€
Salade de fruits frais de saison <i>Seasonal fresh fruits salad</i>	12€
Petit pot au chocolat du Pérou « Ilanka » <i>"Ilanka" Peruvian chocolate pot</i>	5€

DRINKS MENU

MINERAL WATER

WATER IN 25 CL

Vittel still	5€
Rosport Blue sparkling	5€
Rosport Vert sparkling	5€

WATER IN 75 CL

Evian or Badoit Prestige	9€
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WATER IN 50 CL

Vittel still	6.50€
Viva still	6.50€
Rosport Blue sparkling	6.50€
San Pellegrino sparkling	6.50€
Badoit sparkling	6.50€

FRUIT JUICES 20 CL 7€

Orange
Citrus fruits (orange, grapefruit, lemon & lime)
Grapefruit

FRUIT JUICES JEAN-LOUIS BISSARDON 25 CL (artisanal fruit juices)

Abricot nectar 70% fruit	9.50€
Vine peach nectar 70% fruit	8.50€
Tomato juice	8.50€
Reinette apple juice	8.50€
Pineapple juice	9.50€
«Mara des bois» strawberry nectar 55% fruit	9.50€
Raspberry nectar 40% fruit	9.50€
Mango nectar 45% fruit minimum	9.50€

SOFT DRINKS 20 CL

Coca-Cola Regular	5.50€
Coca-Cola Light	5.50€
Coca-Cola Zero	5.50€
Fanta	5.50€
Sprite	5.50€
Red Bull	9€

PREMIUM TONIC FEVER-TREE 8€

Tonic Water
Lemon Tonic
Elderflower
Tonic
Mediterranean Tonic
Lemonade
Ginger Ale
Ginger Beer



BEERS

LUXEMBOURG

Bofferding Pils - 33 cl	5.50€
Diekirch Grand Cru - 33 cl	6.50€
Simon Regal - 33 cl	7.50€
Battin Extra - 33 cl	7.50€

BELGIUM

Hoegaarden White - 25 cl	6€
Kriek Cerise - 25 cl	6.50€
Hoegaarden Rosée - 25 cl	7€
Lefte Blonde - 33 cl	8€
Lefte Brune - 33 cl	8€

THE NETHERLANDS

Heineken	7.50€
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GERMANY

Beck's alcohol free - 33 cl	5.50€
Franziskaner Weissbier - 50 cl	7.50€

CZECH REPUBLIC

Budweiser - 33 cl	5€
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MEXICO

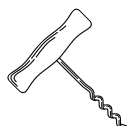
Corona - 33 cl	10.50€
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LUXEMBOURG CREMANT (TRADITIONAL METHOD)

Crémant de Luxembourg Clos des Rochers Brut <i>by glass - 15 cl</i>	16€
Crémant de Luxembourg Clos des Rochers Brut <i>by bottle - 75 cl</i>	75€

CHAMPAGNE

CHAMPAGNE BY GLASS	15CL
Veuve Clicquot Brut	22€
Veuve Clicquot Rosé	37€
CHAMPAGNE BY BOTTLE	75CL
Veuve Clicquot Brut	110€
Veuve Clicquot Rosé	185€
Gosset Grande Réserve	175€
La Cuvée Brut Laurent-Perrier	110€
Moët & Chandon Brut	105€
Dom Pérignon 2006	495€
Cristal Roederer 2004	670€
Ruinart Blanc de Blanc	250€
Bollinger	160€
Bollinger Rosé	200€
Krug	490€
CHAMPAGNE MAGNUM	150CL
Veuve Clicquot Brut	260€



WINE LIST

Just a glass for the pleasure...

15cl

White Wines

LUXEMBOURG

Riesling Thill's, Coteaux de Schengen, 2016

RHÔNE

Muscat de Beaumes de Venise, Domaine du Fenouillet, 2015

LOIRE

Fiefs Vendéens « Les Clous », Domaine Saint Nicolas, 2013

AUSTRALIA

Lindeman's Gentleman's Collection Chardonnay, 2016

Rosé Wine

FRANCE

Côtes-de-Provence, Cru Classé, Château de l'Aumérade, 2016

Red Wines

RHÔNE

12€ Côtes du Rhône Mon Coeur, Jean-Louis Chave, 2016 13€

BORDEAUX

17€ Clarendelle Rouge, inspired by Haut-Brion, 2014 18€

LOIRE

12€ Cuvée Jour de Soif, Domaine du Bel Air, 2016 12€

LUXEMBOURG

13€ Pinot Noir élevé en fût de chêne, Domaine & Tradition, Domaine Gales, 2016 17€

GERMANY

Dornfelder, Caves Beissel, 2015 14€

URUGUAY

Anarkia Tannat, Vinedo de los Vientos, 2013 13€

Our team would be delighted to present you the whole wine references of the wine cellar. Please contact them!

DIGESTIVE

GRAPPA

Grappa Tradizionale Nonino	11€
Grappa di Moscato	12.50€
Grappa di Chardonnay	12.50€
Grappa La Riserva 25th Anniversary Monovitigno	25€
Grappa Nonino Riserva 8 anni Barrique	32€

BRANDY

Swiss Brandy "Morand"	
Williamine, Kirsch or Framboise	13.50€
Luxembourg Brandy Zenner	
Mirabelle, Quetsch or Neelchesbier	9€

COGNAC

Frapin V.S.O.P.	16€
Frapin X.O.	35€
Martell X.O.	50€
Plume Frapin	205€
Louis XIII	230€

CALVADOS

Calvados P.A. 20 ans Coeur de Lion	21€
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ARMAGNAC

Armagnac Hors d'Age, Château de Laubade, Bas-Armagnac	22€
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MARCS

Vieux Marc Luxembourgeois	16€
Très vieux Marc de Champagne Jean Goyard	35€
Marc de Bourgogne Domaine Chevillon	50€



WARM DRINKS

COFFEE & HOT CHOCOLATE

Espresso	4€
Espresso Macchiato	4.50€
Double espresso	5.50€
Coffee	4.50€
Cappuccino (coffee and milk foam)	5.50€
Viennese coffee (coffee and whipped cream)	5.50€
Latte Macchiato	5.50€
Hot chocolate	6.50€
Viennese hot chocolate (hot chocolate and whipped cream)	8.50€
Irish Coffee	12€

CLASSIC TEAS

Breakfast	9€
Earl Grey	9€
Japon Sencha Fukuyu	9€

HERBAL TEAS

Camomille	9€
Peppermint	9€
Verbena	9€

FLAVOURED TEAS

Jasmine	9€
4 Red Berries	9€
Flower Passion	9€
Oriental	9€

Coffee and health : Coffee wants to be good for you and it is a motor for our brain. No risk of gaining weight, a cup of espresso contains 2 Kcal, which is almost nothing. Just avoid putting too much sugar and do not exceed 4 coffees per day.



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LUXEMBOURG