

Mu

LUXEMBOURG


FOR SHARING

LET'S TASTE




Let's go on a journey, discovering flavors, close or distant, culinary traditions, different cultures!

A different moment to savor a meal in a new way, around values that are dear to us, sharing and conviviality!

Enjoy your trip!

- Cantábrico seashells 9
- Chimichurri roast beef as in Patagonia 7
- Malagasy cod Mokary 7
- Scallops in Carribean style 12
- Caponata di carciofi 9
- Maguro no tatakiri Iri-goma 12
- Ceviche Peruano 10
- Skandinavisk laks 9
-  Octopus tentacle a la plancha and pimientos de Padrón 11
- Fataya (meat or vegetable) 9
- Croquetas de chorizo 7
- Pan-fried foie gras del Piemonte 11
- Chicken Kani with Mafé 8
- Navajas al limón 8
- Marinated beef in Niagara style 9
- Baba Ganoush 8

THE INESCAPABLE

- Seasonal vegetable soup 15
- Roasted cod back, virgin olive sauce with hazelnuts 32
- Free-range chicken filet, lemon and rosemary sauce 22
-  Homemade duck foie gras terrine 25
- Tom Yum salmon filet 28
- Vegan Pad Thai 18
-  Celeriac soup with Granny Smith apple - 145 kcal 15
-  Salmon, quinoa with vegetables, low-fat white cheese sauce with horseradish - 460 kcal 28



The Mu'st Brasero

Some drops of Gin Tanqueray Rangpur, the sweetness of a Luxemburgish pinot gris, a perfect alchemia between a Mandarin bitter and the delicacy of the Mandarin Napoleon ...
Let this creation kindle you! 15



MEAT CLUB



All our meats are selected and prepared by Guy Kirsh, Luxembourg butcher for whom the bovine environment has no secret, in order to guarantee you a freshness and a traceability of our products.



- Beef fore rib 34
- Beef filet 37
- Sirloin steak seasoned with Chef's spices mix 30
- Maturated beef rib 69
- Caramelized veal chop 26
- Mu Burger 19
-  **You Mu'st try it :**
- Tomahawk Steak Premium (1,3 kg) 159

Sauce

Mu, Bearnaise, Madagascar green peeper, Luxemburgish mustard, chimichurri

TARTARS, prepared live for you!

A legend tells that the Mongolian warriors of the XI century, called 'Tatars', were putting pieces of meat under the saddle of their horses in order to make them soften, to be eaten. Be seduced by this classic!



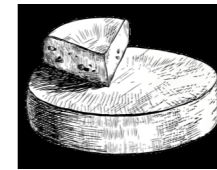
- Mu tartar 22
- In Thai style 25
- Le caviar (with Aquitaine caviar 20g) 89

Restons dans le produit local pour accompagner parfaitement nos viandes et laissez-vous envoûter par l'originalité et la fraîcheur de cette bière artisanale brassée à Luxembourg.



◆ Bière La Grande Ducale 9

◆ Bière Revolutioun I.P.A. 9



IN CLASSIC VERSION, BUT WHY NOT AS SNACKING, STARTER OR EVEN MAIN COURSE ?

Cheeses refined by Hervé Mons, France's Finest Artisan & bread made by Jean Kircher, "Pains & Tradition"

Selection of 4 pieces

15


SWEET CARING !





The Charlotte Grand Ducale is a tribute to the Grand Duchess **Charlotte**.

Composed of a cracked chocolate crumb base, surmounted by a rum-soaked biscuit and a chocolate mousse, a boudoir in the shape of the arms of the famous «Gëlle Fra» statue sublimate this artwork.

LE BOUDOIR

-  The Charlotte Grand-Ducale 12
- Chocolate / vanilla "Crème Brûlée" 10
- Pie of the day 6
- Poppy seed cake and fig mousse 10

ENDING'S ANGELS

- "Ilanka" Peruvian chocolate pot 5
- Chocolate / apricot macaroon 7
- Rum Baba 6
- Disintegrated lemon tartlet 7
- Opalys white chocolate parfait 6
-  Small blinis with chocolate and mirabelle plum 5
-  Cocoa flan and pineapple compote with ginger - 100 kcal 8

In accordance with the EU allergen legislation, allergen guide is available upon request.