

EST.



2024

RAE LL

BRASSERIE

Menu Du Midi

Du 13 au 16 mai

14.50€

Mardi

Dönschdeg

Escalope de dinde avec frites et salade

Geflügel-Schnitzel mat Fritten an Zalot

Mercredi

Mëttwoch

Poulet basquaise avec du riz

Poulet Basquaise mat Räis

Jeudi

Donneschdeg

Ravioles aux légumes du soleil

Ravioli mat Summergeméis

Vendredi

Freideg

Fish & Chips

Fish & Chips

SUGGESTIONS WEEKEND

17 & 18 mai

Asperges blanches sauce hollandaise au saumon / jambon cru

Wäisse Spargel mat Sauce Hollandaise a Saumon oder réier Ham

Filet de dorade royale, sauce vierge et chou blanc

Filet de Dorade Royale mat Sauce Vierge a wäissem Kabes

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Our snacks

served from 14:00 till 22:00

Platter with cold cuts 15,50 €

Selection of 4 cold cuts, homemade pickles 1-7-12

Platter with cheese 17,50 €

Selection of 4 cheeses 1-7-12

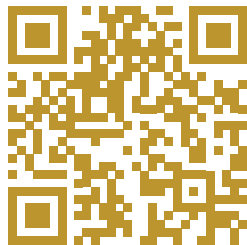
Mixed platter 20,50 €

Selection of local cold cuts 1-7-12

Croque Kaell 12,00 €

With Luxembourgish cooked ham and emmental 1-7

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Starters

Gromperekichelcher with ham	12,50 €
Fried potato pancakes with raw ham 1-3-12	
Gromperekichelcher with salmon	13,50 €
Fried potato pancakes with salmon marinated in black tea and sour cream 1-3-4-7-12	
Beef tartare	12,00 €
Hand-cut with its condiments 3-4-10-12	
Garlic scampi	12,00 €
Fried with butter, garlic and parsley, served with pita bread 1-2-7	
Mille-Feuille caprese	13,00 €
Mille-Feuille with tomato, mozzarella, tomato tortilla, basil oil and chives 1-7-12	
Beef carpaccio	17,50 €
Mayonnaise with anchovies, parmesan and rucola 1-3-4-5	
Feierstengszalot	12,00 €
Traditional beef salad 3-9-10-12	
Hummus & Falafel	12,50 €
Homemade hummus served with falafel, pita bread and olive oil 1-7-12	
Kaell Egg Benedict	14,00 €
Œuf Parfait with brioche, salmon gravlax and avocado 1-3-4-7-8	

Most Wanted

Cordon Bleu Kaell – side of your choice	24,50 €
Poultry cordon bleu with emmental 1-3-7-12	
Traditional Paschtêit – side of your choice	22,50 €
Bouchée à la Reine 1-7-9	
Smash Burger Kaell – side of your choice	22,00 €
Burger bun, smashed beef patty, bacon, paprika cheese, bacon mayonnaise 1-3-7	
Chicken Burger Kaell – side of your choice	22,00 €
Burger bun, chicken fillet, iceberg, emmental, sriracha mayonnaise 1-3-7-10	
Vegetarian Burger – side of your choice	22,50 €
Burger bun, falafel, mayonnaise with thai basil 1-3-7	
Garlic gambas – side of your choice	27,50 €
Parsley spongecake and bruschetta bread 1-2-3-7	
Kniddele mat Speck	22,50 €
Cream and bacon sauce 1-7-12	
Kniddele mat Wäinzoossiss	24,50 €
Mustard sauce and Wäinzoossiss 1-7-9-12	
Piglet	24,00 €
Slow-cooked piglet breast, white cabbage salad 1-7-12	
Entrecôte 300g	31,00 €
Side and sauce of your choice 7	
Chicken tagliata – side & sauce of your choice	22,50 €
Chicken breast tagliata, rucola and parmesan 1-6-10-12	
Grilled salmon	28,00 €
Remoulade sauce and salad 3-4-5-10	
Veal schnitzel – side of your choice	24,00 €
Breaded veal schnitzel, lingonberry marmelade 1-3-7-10	
Lentil dahl	21,50 €
Coral lentils, seasonal vegetables and coconut milk 12	

Salads and cold dishes

Ham, Fritten an Zalot	21,00 €
Two kinds of ham served with fries and salad 1-9-10-12	
Salad with salmon gravlax	22,00 €
Salat, salmon marinated in black tea, avocado 2-10-12	
Kaell salad	22,00 €
Salad with scampi, caramelized pineapple and mango vinaigrette 2-3-7-12	
Beef tartare – Side of your choice	23,00 €
Hand-cut with its condiments 3-4-10-12	
Beef carpaccio	23,00 €
Mayonnaise with anchovies, parmesan, rucola and fries 1-3-4-5	
Chicken salad	22,00 €
Mixed salad with citrus-marinated chicken, Caesar dressing 1-3-4-7-10	
Feierstengszalot – Side of your choice	22,00 €
Traditional beef salad 3-9-10-12	
Salad with breaded goat cheese	22,00 €
Pears and raspberry pearls 1-3-7-8-10-12	

Sides

Fries 12	4,50 €
Potato salad 1-3-7-10	4,50 €
Rice 7-12	4,50 €
Vegetable bowl 7	4,50 €
Green salad 12	4,50 €

Sauces

Pepper sauce 1-7-9-12	3,50 €
Mushroom sauce 1-7-9-12	4,00 €
Garlic butter 7	3,50 €
Béarnaise sauce 7-12	3,50 €

Kids

Served with a dessert of your choice:
Mini chocolate mousse, mini Dame Blanche,
apple pie or a scoop of ice cream

Mini-Kniddele mat Speck 10,00 €

Sauce with cream and bacon 1-7-12

Paschtéit for kids – side of your choice 10,00 €

Bouchée à la Reine 1-7-9

Mini schnitzel – side of your choice 10,00 €

Breaded veal schnitzel 1-3-10

Small golden chicken 10,00 €

Chicken fillet, fries and seasonal vegetables 1-3-7

Dessert

Apple pie 1-3-7 8,50 €

Chocolat mousse 3-7..... 9,00 €

Crème brûlée 3-7 9,00 €

Panna cotta with seasonal fruits 7 8,00 €

Homemade Tiramisu 3-7-12 9,50 €

Dame Blanche 1-3-7 9,50 €

Iced coffee 1-3-7..... 9,50 €

Ice cream and sorbet..... 3,00 €

Café Gourmand 11,50 €

Selection of small desserts with coffee or tea 1-3-7

List of allergens: 1. Cereals containing gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Milk 8. Nuts
9. Celery 10. Mustard 11. Sesame 12. Sulfites 13. Lupin 14. Molluscs



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Drinks

Aperitif

Coupe Bubbly	8€	Porto White Graham's	7€
Coupe Alice Hartmann	13,5€	Porto Red Graham's	7€
Aperol Spritz	12,5€	Kir white wine	7,5€
Lët'z Spritz	14,0€	Kir Royal	10€
Saint-Germain Spritz	13,5€	Cola-Wine	25cl 5€ – 50cl 9€
Lillet Wildberry	12,5€	Pastis Ricard	7€
Campari Spritz	12,5€	Cynar Dry	7,5€
Porto Tonic	12,5€	Cynar Soda	10,5€
Campari Dry	7,5€	Cynar Orange	10,5€
Campari Soda	10,5€	Crodino 0.0%	7€
Campari Orange	10,5€	Crodino 0.0% Tonic	11,5€
Martini Bianco	7€	Martini Nolo Vibrante	6,5€
Martini Rosso	7€	Tanqueray Gin 0.0%	13,5€

Cocktails

Mojito	12€	London Mule	13€
Caipirinha	12€	Bacardi Mule	13€
Caipiroska	12€	Daiquiri	13€
Cuba Libre	13€	Margarita	13€
Piña Colada	13€	Pisco Sour	13€
Negroni	13€	Virgin Mojito	9,5€
Whiskey Sour	13€	Nada Colada	9,5€
Espresso Martini	13€	Fruity Mocktail	9,5€
Moscow Mule	13€		

Barrel

Simon Pils	25cl 3,5€ – 50cl 6,8€
Neipa	25cl 4€ – 50cl 9€
Okult Blanche	25cl 4,5€ – 50cl 9€
Wëllen Ourdaller	25cl 4€ – 50cl 9€
Picon Béier	25cl 5,5€ – 50cl 9€

Bottle

Simon Regal	4€
Simon Triple	5,5€
Corona	6,5€
Simon 00%	4€
Simon Lime & Ginger	25cl 4€
Cider Ramborn	7,5€

Longdrinks & Shots

Longdrink Soft	11€
Longdrink Red Bull	12€
Shot	4€

Gins

Bombay Sapphire	15€	Monkey 47	17,5€
Bulldog Gin	15,5€	Gardener Gin	16,5€
Gin Mare	16,5€	Opyos Gin	16€
KI NO BI	16€		

Rhum & Whisky

Bacardi Riserva Ocho	11€	Glenmorangie 12 Joer	11,5€
Ron Zacapa 23 ans	14€	Laphroaig 10 Joer	13€
Bumbu Rhum	13€	Glenlivet Founder's Reserve	10,5€
Bumbu XO	17€	Jack Daniel's	10,5€
Nikka from the Barrel	14,5€	Jameson	8,5€
Talisker 10 Joer	13€	Johnnie Walker Black	9€
Lagavulin 16 Joer	15,5€	Eminente 7 Joer	14,5€

Digestif

Amaro Averna	8€	Grappa Berta Valdavi	9,5€
Limoncello Limoncetta	8€	Grappa Nonino Chardonnay	9,5€
Sambucca Ramazzotti	8€	Mirabelle Zenner	10€
Baileys Irish Cream	8€	Poire Williams Zenner	10€
Amaretto Disarono	8€	Quetsch Zenner	10€
Buff	8€	Framboise Zenner	10€
Fernet Branca	8€	Calvados Anee VSOP	8,5€
Jägermeister	8€	Martell VSOP	11€

Soft Drinks

Lodyss Platt	0,25l–3,5€	Minute Maid Apfel	3,8€
Lodyss Licht Spruddeleg	0,25l–3,5€	Minute Maid Tomate	3,8€
Lodyss Spruddeleg	0,25l–3,5€	Minute Maid Erdbeere	3,8€
Lodyss Platt	0,5l–5,5€	Minute Maid ACE	3,8€
Lodyss Licht Spruddeleg	0,5l–5,5€	Minute Maid Ananas	3,8€
Coca Cola	3,8€	Red Bull	5,5€
Coca Cola Zero	3,8€	Fever Tree Indian Tonic	5€
Sprite	3,8€	Fever Tree Mediterranean Tonic	5€
Fanta	3,8€	Fever Tree Ginger Ale	5€
Fuze Tea Peach	3,8€	Fever Tree Ginger Beer	5€
Fuze Tea Sparkling	3,8€	Letz Kola	4,8€
Royal Bliss Bitter Lemon	3,8€	Letz Limo Lemon&Lime	4,8€
Minute Maid Orange	3,8€	Letz Limo Orange	4,8€

Hot drinks

Espresso	3,4€	Hot chocolate	4,7€
Espresso Macchiato	3,9€	Hot chocolate with cream	5€
Double Espresso	4,4€	Irish Coffee	10€
Coffee	3,6€	Infusion fresh mint	5€
Cappuccino	4,2€	Infusion fresh ginger	5€
Cappuccino with cream	4,5€	Tea by 'TEE GSCHWENDNER'	5€
Latte Macchiato	4,7€		



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Wine menu

White

Pinot Gris "Foulschette" Gales Wellenstein, Luxembourg	39€
Chardonnay "Luma" IGT TerreSiciliane Sicile, Italie	37€
Auxerrois "Hopertsbour" Gales Remich, Luxembourg	35€
Petite Fleur des Rochers "Chardonnay" Grevenmacher, Luxembourg	55€
Riesling "Charta Schengen Prestige" Cave St Martin, Schengen	49€
Micro Cosme "Sauvignon/Viognier, Languedoc, France	35€
Grüner Veltliner "Kamptal" Fred Loimer, Autriche	37€
Riesling "Kurschels" Gales Wellenstein, Luxembourg	38€
Chardonnay Cabochon du Sud Languedoc, France	30€
Pinot Gris Thill's, Luxembourg	33€

Red

Las Ninas "Ella" Reserva, Chili	40€
Châteauneuf-du-Pape "Cuvée du Baron" Vallée du Rhône	89€
Nadyr "Syrah" Tenute Rapitala Sicile, Italie	42€
Chianti Classico, San Guisto a Rentennano Toscane, Italie	65€
Allesverloren "Cabernet Sauvignon" Afrique du Sud	49€
Versant Nord, Domaine Marrenon Lubéron, France	38€
Opal Ridge "Shiraz/Cabernet" Australie	42€
Malbec, Luigi Bosca Mendoza, Argentine	55€
Ijalba "Crianza" Rioja, Espagne	45€
Symington "Prazo de Roriz" Douro, Portugal	42€
Cap Royal, Bordeaux Supérieur Bordeaux, France	33€
Côtes-du-Rhône "Les Abeilles" J-L Colombo Vallée du Rhône, France	38€
Primitivo "Punta Aquila" Tenute Rubino Pouilles, Italie	43€

Rosé

Studio by Miraval IGT, Provence, France	33€
Miraval AOP Provence, Côtes de Provence, France	52€
Pétula, Domaine Marrenon Luberon, France	38€
Château La Tour de L'Evêque "Cuvée Pétale de Rose" Provence, France	45€

By the glass

Riesling "Kurschels" Gales Wellenstein, Luxembourg	8€
Chardonnay Cabochon du Sud Languedoc, France	6,5€
Pinot Gris Thill's Luxembourg	7€
Studio by Miraval IGT Provence, France	7€
Cap Royal, Bordeaux Supérieur Bordeaux, France	7€
Côtes-du-Rhône "Les Abeilles" J-L Colombo Vallée du Rhône, France	8€
Primitivo "Punta Aquila" Tenute Rubino Pouilles, Italie	9€

Sparkling

Crémant Bubbly Luxembourg	38€
Crémant Alice Hartmann brut Wormeldange, Luxembourg	64€
Champagne Bouché et Fils Brut Champagne, France	76€