

## **Dear Guest,**

We and our team, would like to welcome you to our cozy house and we want to spoil you to your satisfaction.

Our restaurant menu differs in many ways from other menus. Most dishes are home creations, others come from international cuisine, and last but not least, you will also find classic recipes from grandmother's cuisine, which have almost been forgotten.

Our secret ?

Fresh products, culinary preparation, different types of fish from the Sûre, herbs from our own garden, game from the local hunters and finally: the products from the Nature Park « Öewersauer » and « Terroir Lux. »

Proper preparation of your meal takes time. Immediately after your order, the dishes are carefully prepared according to the rules of the art of modern cuisine.

Of course, not every dish is suitable for everyone's taste. Our goal is your satisfaction. Do you have any remarks, wishes or just new ideas? Thank you for sharing them with us. We wish you tasty food and a pleasant stay in our restaurant.

We spoil you every day from 12 till 3 pm and from 6.30 till 10 pm  
In winter from 12 till 3 pm and from 6.30 till 9 pm

The success of your events is very important to us! For baptisms, weddings, birthdays and others, we can give you individual advice to prepare for your " special day".

Do you prefer to organize the party at home, do you have an opportunity to do this, do not hesitate to ask us about our possibilities!

**Sylvia, Bianca, Ronald and their team**  
**info@hotel-de-la-sure.lu - tel 00352-839110**

## Aperitifs

Amer Picon/Bière/Vin blanc	7,85 €
Vodka-Lemon	9,75 €
Batida Ananas	9,75 €
Bacardi-Cola	9,75 €
Passao/Safari orange juice	9,50 €
Pisang Ambon/Orange	9,75 €
Campari ou Cynar / Orange / Tonic	9,75 €
Cynar ou Campari / Soda	9,50 €
Cynar ou Campari Sec	7,50 €
Gin / Vodka Tonic	9,75 €
Hendrick's Gin / Pink Lady / Lou Gin - Tonic	12,50 €
Opyos Gin / Jinzu Gin / Ourdaller Gin - Tonic ou Fever Tree	13,50 €
Gancia	7,50 €
Martini/Blanc/Rouge	7,50 €
Porto Rouge/Blanc	7,50 €
Ricard/Pastis	7,50 €
Sherry Medium/Dry	7,50 €
Orange/Citrons Press juice	6,25 €
Jenever-Bokma/Cola	9,75 €
Kir-Vin blanc	6,75 €
Kir Royal	8,75 €
Kir Royal Champagne (français)	11,75 €
Coupe Crémant (luxembourgeois)	7,75 €
Coupe Cooler rosé (fruit exotique)	7,75 €
Coupe Champagne (français)	11,00 €
Pineau de Charentes Blanc/Rosé	7,50 €
Blue Curaçao/orange	9,75 €
Jb/cola	9,75 €
Malibu/orange	9,75 €

## COCKTAILS

Surprise Cocktail du mois	12,50 €
Home-made Apéritif (pisang, blue curacao, gin, orange Juice)	11,00 €
Cocktail Godefroy (crème de cassis, cherry, orange Juice)	11,00 €
Caipirinha (cachaça, sugar cane, lime)	11,00 €
Mojito (white rum, lime, mint, sugar, soda water)	11,00 €
Pina Colada (pineapple juice, light rum, cream of coconut)	11,00 €
Apérol Spritz (apérol, sparkling water, crémant)	11,00 €
Hugo (crémant, Elderflower syrup, sparkling water, mint leaves)	11,00 €
Sunrise (vodka, orange juice, grenadine syrup)	11,00 €
Blue Motion (blue curacao, batida, vermouth, pineapple juice)	11,00 €
Sex on the lake (Schnapps peach, vodka, cranberry juice, orange juice)	11,00 €
Banana Mama (banana liqueur, dark rum, light rum, cream of coconut, pineapple juice)	11,00 €
Non-alcoholic:	
Cocktail	8,50 €
Crodino ou Sanbitter	6,00 €
Hugo Virgin ou Mojito Virgin	9,50 €

## Sweet Wines

Marquis d'Alban, Bordeaux	7.25 €
Riesling Spätlese	7.25 €
Muscat de Rivesaltes white	7.25 €
Mas Amiel red 10 years old	7.25 €
Sauternes	7.50 €

## Early bird catches the worm !

Breakfast buffet 15.00 € (1-3-5-7-8-10-11)

Coffee, tea, cappuccino, hot chocolate, « Téli vum Sei » infusions ...

Orange juice, also for pressing, Luxlait milk ...

Black, brown and white bread from our regional bakery ...

Bio- fruit juices, apple, banana, pineapple ...

White or brown buns...

Palette of sweet surprises, rusk, knäckebröt ...

Variety of Fairtrade jams, bio-honey, natural and strawberry Luxlait yoghurt

Chocolate spread and different sprinkles ...

Variety of cold meats from our local butcher « Terroir Lux »,  
home made pâtés ...

French cheese platter, sliced cheese...

Muesli, dried fruit, nuts...

Fresh fruit basket ...

Bio products corner: Chia cereals, Amaranth, Quinoa, Sesam, Linseed

Gluten free corner

Lactose Free Corner

For external guests :

Gentlemen, surprise your wife and book a table for the breakfast buffet!

## To share (for 2 people)

Anti Pasti « Terroir vum Séi » (1-3-5-8-10-12) 25.00 €

Fisherman's plate (1-2-3-4-5-7-8-10-12) 26.95 €

Raw vegetables plate with dips (1-3-5-7-8-10) 20.00 €

## Menu Pinocchio (- 11 years) 15.95 €

Homemade beef burger Terrir Lux (1-3-11-10) or Chicken Nuggets (1-3-10-11) or Schnitzel (1-3-10) with French fries or spaghetti Bolognaise (1-3-5-7-10) and Kid's ice cream with surprise cup to take away. (3-7-8)

## Menu « Lunch Concept » 35,00 €

(Valid Monday-Friday lunchtime, excluding holidays)

Amuse-bouche

Starter

Main Course

Dessert



## Menu « Gastronomic Tour » 68,00 €

Amuse-bouche

Starter

Soup

Fish

Sorbet

Meat

Dessert



## Menu « Tradition » 44.00 €

Garnished dish of « house made » pâté (3-5-7)

or

Lukewarm salad « Paysanne » (3-6-10)

or

Puff pastry with « parisian mushrooms » in cream sauce (1-3-7)

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Duo of Terroir Lux beef Medaillon/ Turkey in a « Pepper Mix » sauce (1-5-7)

or

Salmon Fillets with « Herb cream » sauce (3-4-7)

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Real « Dame Blanche » with warm Fairtrade chocolate sauce (3-7-8)

or

Parfait with « Red Forest Fruits » (3-5-7-8)

## Menu « Gourmand » for our 55 th Anniversary 55.00 €

« Small Rich salad « according to the mood of the kitchen staff » : veal sweetbreads, snails, scampis, foie gras, pan-fried Terroir Lux beef tenderloin, smoked salmon tartare, crayfish tails (1-2-4-5-7-8-10)

or

« Fisherman's Stew » (crispy puff pastry) (1-2-3-4-5-7-8)

or

« Terroir Lux de la Sûre plate with specialties from the Öewersauer butcher shop » (raw and cooked ham, various sausages, salami, pâtés, etc. garnished) (3-5-8-10)

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« Pair of Veal and Beef Tenderloin Terroir Lux » with 2 sauces (3-5)

or

« Sea Alliance » with fresh fish of the season, vegetables and rice (2-3-4-7)

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Harmony of 2 « Homemade Parfaits » garnished (3-5-7-8)

or

Small palette « Gourmande from the Master Pastry Chef » (1-3-5-7-8)

or

Vanilla Ice Cream Cup "with Red Fruits" (3-5-7-8)

Luxembourg Spelled Cream Soup « vum Séi » 8.50 €  
(whipped cream, croutons and chopped pistachios) (1-5-7-8)

Tomato Soup « with herbs » 9.00 €  
( whipped cream, croutons and chopped pistachios) (1-3-4-5-7-8)

Excellent « Cheese Cream » Soup 9.75 €  
(chef's specialty, with garnish of sliced mushrooms,  
whipped cream, croutons and chopped pistachios) (1-5-7-8)

« Homemade » Fish soup 13.50 €  
(finished with armagnac, a garnish of crayfish tails, whipped cream, croutons  
and chopped pistachios) (1-2-4-5-7-8)

Salad « Gourmande of the Moment » 20.95 €  
veal sweetbreads, snails, scampis, foie gras, pan-fried Terroir Lux beef  
tenderloin, smoked salmon tartare, crayfish tails (1-2-4-5-7-8-10-14)

Salad « Paysanne » 16.95 €  
(onions, bacon strips, mushrooms, with croutons garnish) (1-3-5-7-8)

Salad « Caesar » 17.95 €  
(fried onions, strips of turkey breast and mushrooms on a bed of seasonal  
salads with grain of sunflower and pumpkin seeds ) (1-3-5-7-8-10)

Warm Goat Cheese Salad 17.95 €  
(with honey, tomatoes, pine nuts, sunflower and pumpkin seeds) (1-5-7-8-10)

La Salade « WALDORF » 18.50 €  
(with baked slices of beef, onions, walnuts,  
pinons de Pin, grains of sun an mushrooms)

La Salade « DE SCAMPIS ET ECREVISSES » 19.45 €  
(garnished with scampi and crayfish stoves, onions, mushrooms, pine nuts,  
sun beans and garlic pumpkin)

Smoked Scottish Salmon Tartar garnished 17.45 €  
(1-4-5-8-10)

Mille-feuille of « Mi-cuit Goose Liver with Smoked Duck Breast,  
gingerbread, confit of quetsch and red wine onion jelly 20.50 €  
(definitely worth a try) (1-3-5-7-8-10)  
with a glass of Sauternes + 7.50 €

Roulade of Beef Carpaccio Terroir Lux  
with parmesan cheese, roasted almonds and spicy oil (5-7-8) 18.75 €

Veal Sweetbread Ragout « Grand Dudal » in its puff pastry  
(1-5-7-8) 19.95 €

Scampis on skewers « Madagascar » and risotto 16.65 €  
(covered in bacon and spicy cream sauce ) (2-4-7)

Snails au Gratin « à l'Alsacienne » 14.95 €  
in an excellent white wine, Bacon bits, cream sauce with herbs and garlic (7)

## Pastas

Homemade Lätz Lasagne Bolognese (1-3-7) 18.75 €



Vegan Lätz Penne Arrabbiata (1-3-7) 17.00 €

Lätz Spaghetti Carbonara (1-3-7) 18.00 €

## Codes for Allergens

1. Cereals with gluten
2. Shellfish
3. Eggs
4. Fish
5. Peanuts
6. Soy
7. Milk (incl. Lactose)
8. Nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulfur dioxide and sulphites
13. Lupine
14. Molluscs
15. Our Ministers who voted this!!!



## Meat Specialities

« Châteaubriand » Terroir Lux for 2 persons  
accompanied by 3 sauces  
(pepper, mushrooms, alsacienne) (1-3-7) 85.00 €

Duo Medallion of Beef Terroir Lux « Rossini »  
(goose liver) finished with port (1-7) 38.95 €

Duo of Beef Terroir Lux « 4 Peppers »  
delicious spicy sauce with 4 different peppers 34.95 € (1-7)

Duo of Beef Terroir Lux « Gorgonzola »  
delicious sauce based on blue cheese 35.75 € (1-7-8)

Veal medallions « De la Sûre » (onion cream sauce with bacon, peppers,  
mushrooms finished with vodka ) (1-7) 34.95 €

Blanquette of Veal Sweetbread « vum Séi à la Parisienne »  
(sauce with onions, bacon and parisian mushrooms) (1-7) 34.75 €

Homemade Turkey Cordon Bleu with « Mushroom Cream Sauce »  
25.50 € (1-3-7)

XXL Poultry Escalope « Viennoise » (1-3-7-10) 20.95 €

Meat platter (wooden board) Terroir Lux with  
cooked and raw ham « Öewersauer vum Séi » (3-6-10) 23.95 €  
or

Meat platter (wooden board) « Terroir Lux de la Sûr with specialties from the  
butcher's shop Öewersauer » (with cooked and raw ham,  
various sausages and pâté, etc.) 24.95 €  
served with french fries and salad (3-6-10)

« Nancy's Hot Spicy Double Burger pur Beef Terroir Lux »,  
french fries (1-7-10-11) 20.95 €

The « Double flying Dutch Burger » (turkey),  
cocktail sauce, french fries (1-7-10-11) 20.95 €

## Pan Cooked Dishes

starter

main course

### Stroganoff

18.95 €

28.95 €

Slices of beef in a sauce of bacon, onion, pepper, mushroom and rounded off with vodka and fresh vegetables and natural potatoes (1-7)

### Fisherman's pan

18.95 €

28.95 €

Different kinds of fish fried in a Nantua cream sauce garnished with vegetables and rice (2-4-7)

### Forestiere pan

17.95 €

24.95 €

Strips of turkey, fresh vegetables, noodles and mushroom sauce (1-3-7)

### Pan « De La Sûre »

29.95 €

Three different sorts of meat (beef, veal and poultry) with 3 sauces and vegetables of the season and french fries (5-7-8)

### « Indienne »

17,95 €

24,95 €

Braised turkey fillet in a curry cream sauce with vegetables and fresh fruit salad

### « AIL DE L'OURS »

18,45 €

27,95 €

Stir-fried poultry and scampis in a cream sauce with garlic, "Michelau Bear" vegetables and mushrooms.

### « DI SCAMPI DIABOLO »

18,95 €

28,95 €

Scampi and crayfish tails pan-fried in a spicy tomato sauce with vegetables

## Fish dishes

Trout from our rivers « Belle Riesling »

(April - September)

23.50 €

(4-7)

Salmon fillets « à l'Américaine » (with a crab cream sauce)

28.75 €

(2-4-7)

Pike perch fillet in « Lime cream pepper sauce »

30,65 €

(2-4-7)

Scampis with « wild garlic » sauce and parisian mushrooms

29.95 €

(2-4-7)

The "RICH FISH PLATTER" and 2 sauces

(for 2 people)

with ½ baby lobster per person

84.00 €

## Vegetarian and Vegan dishes

as main course + 4.00 €



Gaspacho (1-5-7-8) 9.50 €

Homemade tomato soup with herbs (1-7-8) 9.00 €

Tartar of vegetables garnished with herbs vinaigrette  
(3-7-10) 14.95 €

Gardener's salad with vegetables of the season (3-7-10) 14.45 €



Carpaccio of tomatoes and zucchini with spicy oil (5) 14.45 €



Lukewarm spring salad with onions, mushrooms, croutons, pinenuts  
(1-5-7-10) 15.75 €

Parisian mushrooms with puff pastry in a light cream sauce  
16.50 € (1-3-7)

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Vegetarian pan dish with herbs (5-7) 19.95 €

Spring vegetable stew (1-3-5) 19.95 €

Vegetarian vegetable dish with herb coulis (1-7) 19.95 €



Nasi Goreng Vegan (1-7) 19.95 €

Trio of potatoes and vegetables with bleu cheese gratin 19.95 €  
(1-3-7)

## Supplements

Vegetable salad or potato croquettes or potatoes « Dauphin » or sauteed  
potatoes or French fries or rice or pasta or sauce + 3.00 € p.p.  
Mayonnaise or Ketchup or Mustard + 1.00 € p.p.

## Walk through our Wonderland of Desserts

Cheese Plate « from the Chef » (5-7-8) 14.00 €

Warm Apple puff pastry with vanilla ice cream (1-3-5-7) 11.00 €

Basket nests filled with 3 Fairtrade chocolate mousses 10.75 €  
on vanilla cream Bourbon Coulis(1-3-7-8)

Profiteroles with filled with ice cream,  
topped with warm Fairtrade chocolate 10.75 €  
(1-3-7-8)

« Homemade » frozen nougat glacé (3-7) 9.95 €

Gourmet palette « from the Chef » (1-3-5-7-8) 13.95 €



Fresh fruit salad according to the season 8.50 €

Parfait ice cream with red forest fruits 9.95 €  
flavoured with kirsch (3-7)

« Homemade » Crème brûlée (3-7) 9.75 €

Vanilla ice cream with warm forest fruits (3-7-8) 10.75 €

« Gourmet » Coffee (1-3-7-8) 11.50 €

Real Dame Blanche de la Sûre (1-3-7-8) 9.00 €  
(vanilla ice cream, warm Fairtrade chocolate sauce and whipped cream)

« Fitness » ice cream with fresh fruit (1-3-7-8) 9.75 €



Luxemburg Trio Colonel « Deluxe »  
(3 sorbets with 3 brandies) 16.50 €

« Fire Works Cup » for 2 (1-3-7-8) 18.95 €  
(surprise of the house, with various ice creams, fresh fruit, etc.)

## Teas of the Natural Parc « Öewersauer »

Actif	3.55 €
Ortietéi	3.55 €
Eislekertéi	3.55 €
Energietéi	3.55 €
Fencheltéi	3.55 €
Fitnessstéi	3.55 €
Gleckstéi	3.55 €
Jokertéi	3.55 €
Kamillentéi	3.55 €
Kraidertéi	3.55 €
Lannentéi	3.55 €
Peffermënz	3.55 €
Naturparktéi	3.55 €
Relaxtéi	3.55 €
Verveinetéi	3.55 €
Wellnesstéi	3.55 €
Friichtentéi	3.55 €
Grengentéi	3.55 €
Spakeltértéi	3.55 €

## Coffees

Irish coffee	10.50 €
French coffee	10.50 €
Rüdesheimer coffee	10.50 €
Pommodos coffee (Calvados)	10.50 €
Grand-Marnier coffee	10.50 €
Amaretto-coffee	10.50 €

## Liqueurs, Eaux de Vie and Digestives

Amaretto Bertha	9.75 €	Vieux Marc de Bourgogne	9.25 €
Amaretto Disaronno	6.75 €	égrappé Lejay-Lagoute	
Baileys	6.75 €		
Cointreau	6.75 €		
Drambuie	6.75 €	Vieux Marc de Champagne de Venoge	9.25 €
Grand-Marnier Rouge	6.75 €	Vieux Marc Château Neuf du Pape	9.25 €
Tia Maria	6.75 €	Marc d'Alsace de Gewürztraminer Dopff	9.25 €
Bénédictine	6.75 €		
Jägermeister	6.75 €	Marc de Riesling Luxembourgeois	9.25 €
Buff	4.75 €	(aged in oak barrels) Exceptional	
Jenever Bokma	6.75 €		
Lie de vin	5.75 €	Armagnac XO Baron Guy Tramar	9.25 €
Liqueur de fruits sauvages	5.75 €	Fine Calvados XO Chardon	9.25 €
Père Blanc	6.75 €		
Underberg	4.75 €	Digestifs Max	13.00 €
Sambuca	6.75 €		
Fernet Branca	6.75 €	J&B	8.00 €
Grappa	7.75 €	Chivas Regal	9.50 €
Grappa Berth	9.95 €		
Chartreuse	6.75 €	Johnnie Walker Red	9.50 €
Averna	6.75 €	Johnnie Walker Black	11.00 €
Ramazotti	6.75 €	Jack Daniel's	9.50 €
Limoncello	6.75 €	Ballantines	9.50 €
Absinth Glas	7.95 €	Jim Beam Bourbon	9.50 €
Liqueur Max	10.50 €	Glen Moray (13 years)	13.95 €
		Glenmorangie (10 years)	13.95 €
Local :		Glenfiddich (12 years)	13.95 €
Spelzdrëpp	5.75 €	Lagavulin (16 years)	14.25 €
Hunnigdrëpp	5.75 €	Cragganmore (12 years)	13.95 €
Nösslikör	5.75 €	Dalwhinnie (15 years)	13.95 €
Kraiderdrëpp	5.75 €	Oban West Single Malt (14 years)	13.95 €
Drauwendrëpp	5.75 €	Talisker (10 years)	13.95 €
Ugemeeten	5.75 €	Glenkinchie (10 years)	13.95 €
Miny :		Rhum Centenario (20 years)	13.75 €
Framboise des Bois	9.50 €		
Mirabelle	8.25 €	Hennessy V.S.O.P	9.00 €
Neelchesbiren	8.25 €	Courvoisier***VS	8.50 €
Poire-Williams	8.25 €	Cognac XO De Laroche	13.00 €
Coings	7.50 €	Cognac Frapin V.S.O.P. Premier grand cru	11.50 €
Quetsch	7.50 €		
Kirsch	8.25 €	Remy Martin V.S.O.P.	10.50 €
Vieille Prune	8.25 €	Fine de Champagne	10.00 €
		Cognac Biscuit	7.50 €
Framboise	8.25 €	Brandy Napoléon V.S.O.P.	6.00 €
Sureau	7.50 €		
Spieren	7.50 €	Pomme in oak barrels	8.50 €
Vieille Kirsch	8.50 €	Poire in oak barrels	8.50 €
Eau de Vie Max	12.50 €	Cidre Père Miny	7.50 €

# Regional direct from the farmer/producer - that's great !!!

**Tea and spices "vum Séi"** : different types of teas and herbs from the region

**Gourmet "vum Séi"** : 3 "vum Séi" catering establishments

**Bléi "vum Séi"** : producer of bath oils and soaps made from regional plants from the Natural Park

**Maison du Parc** : all the information about the region and "vum Séi" products, museums, shops, etc.

**Sebes** : our drinking water from the lake

**Glodé-Esch** : supplier of organic brandy and honey

**Mergen-Heusbourg** : the king of the potato

**Game from the region** : hunters from our region

**Trout** : caught by local fishermen

**Brasserie Simon** : local spelled beer brewer

**Den Heischer SARL- Micro Brasserie:** brewer of the Heischer-Eschlescher Bier; Learn all about beer brewing (seminar and groups)

**Brasserie Diekirch** : draft beer supplier Diekirch special beer

**Mondo del Caffé** : organic espresso coffee

**Autisme Luxembourg a.s.b.l.** : Fairtrade jams

**Luxlait** : all that is good in milk

## **Garden Fruits and Vegetables**

**La Provençale** : supplier of meat, poultry, ice cream, regional fruits

**Sources Rosport S.A.** : our Viva and Rosport water

**Caves St Remy Desom** : wine and sparkling wine producer

**Domaine Mathis Bastian** : wine and sparkling wine producer for 5 generations

**Caves Bernard Massard** : main private producer of "Traditional Method" sparkling wines in Luxembourg.

**Domaines Vinsmoselle Luxembourg** : Luxembourg's largest wine and crémant producer.

**Caves Jean Schlink-Hoffeld** : producer of wine and crémant from sustainable viticulture

**Caves Leuck-Thull** : family wine producers for 3 generations

**Kaerzefabrik Peters:** Manufacture and sale of candles and decorative handicrafts



## Gift voucher :

Why not offer a candle light dinner ?

A luxury room hotel arrangement with  
bubble bath or shower-massage-hammam?

A massage or a beauty treatment?

Or simply a gift voucher?

Ask us for information.





**ESCH SUR SÛRE**  
**Esch Sauer**



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de  
séi  
à  
mêi.lu**



plein d'idées  
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**Schmaach & Blumen Hobby Deco**

Rue du Moulin 1 - L-9650 Esch-sur-Sûre, Luxembourg

[www.emdeseiamei.lu](http://www.emdeseiamei.lu)

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**IDEE DECO**



**GRANDE TERASSE**



**PANIER-CADEAU**



**Décoration florale, cadeaux.**

Fermé le mardi & mercredi.  
En saison ouvert tous les jours  
de 8h30 à 18h.



**Epicerie, vins, alcools, coin café et  
petite restauration  
aux produits régionaux.**

Fermé le mardi & mercredi.  
En saison ouvert tous les jours  
de 8h30 à 18h.



Rue du Moulin 1  
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Le magasin Schmaach em de séi à mêi s'applique à travailler avec des producteurs locaux et régionaux du Luxembourg. Nous travaillons essentiellement avec des artisans locaux et régionaux en décoration et en alimentaire.

# Spa Brochure: Your Unique Escape

Request our spa brochure for unique relaxation or as a special gift. Discover our relaxing treatments and treat yourself or a loved one to an exceptional wellness experience. A perfect moment of serenity awaits you.



**GOURMET & RELAX**  
★★★★★  
  
**ROCK SPA & WELLNESS**  
**COMTE GODEFROY**  
**ESCH SUR SÛRE**

**DÉTENTE**  
**RONDO**  
aux senteurs  
**BAIN TURC**  
**SAUNA**  
**SOINS**  
**NATURE**  
VITAMINE  
**ICE**  
**FONTAINE**  
**OIL**  
ENVELOPEMENT  
**MASSAGE**  
**SUN**  
BLACK HOLE  
SENS of WALK  
**RELAX**

**FR**

## Culinary Calendar

<b>26/01</b>	Reopening after annual leave
<b>01/02 - 28/02</b>	Entire month in red with St. Valentine's Discovery menu
<b>01/03 - 03/03</b>	Sauerkraut weekend with 5 meats (by reservation)
<b>08/03 - 10/03</b>	Indian weekend the Ronny way (by reservation)
<b>15/03 - 17/03</b>	Hurray, the asparagus are finally here
<b>22/03 - 24/03</b>	Discovery Weekend Scampi/Asparagus (by reservation)
<b>29/03 - 31/03</b>	Upside-down weekend menu, A SURPRISE!!! (by reservation)
<b>01/04 - 30/04</b>	Opening of the Trout and Asparagus
<b>01/05 - 31/05</b>	Asparagus madness
<b>01/06 - 30/06</b>	The varied Scampi Menu
<b>01/07 - 01/09</b>	The Variations of Pans
<b>15/09 - 28/09</b>	The 4-course Mussel Menu
<b>29/09 - 15/10</b>	Lobster madness
<b>16/10 - 10/12</b>	Game in union with Wild Mushrooms
<b>26/10 - 31/10</b>	The Halloween Menu (COME IN COSTUME)
<b>15/11 - 17/11</b>	The surprise Land & Sea Menu (by reservation)
<b>29/11 - 01/12</b>	The Scampi Variations Menu (by reservation)

