



# AIRFIELD

RESTAURANT & LIVING

## MENU

Monday to Friday  
12h00 à 13h30  
19h00 à 21h15  
WIFI: AIRFIELD : airfield

### THE STARTERS

HOMEMADE GRAY SHRIMP CROQUETTE <i>Texture around the Radish</i>	22,50 € 35,00 € m.course
ORGANIC 63° EGG <i>Green asparagus, Smoked emulsion of Potatoes Parmesan Crumble &amp; Brown Juice</i>	20,50 € 26,50 € m.course
MARINATED SALMON LABEL ROUGE <i>Marinated cucumber, Tzatziki Lemon &amp; Raspberry condiment</i>	26,00 € 34,00 € m.course
TUNA TATAKI <i>White asparagus, Herring caviar</i>	28,50 € 38,00 € m.course

### THE MAIN COURSES

CHEF'S VEGETABLE DISH <i>Variation Around Seasonal Vegetables of the Moment According to Chef's Inspiration</i>	26,50 € 20,50 € as starter
BEEF TARTARE <i>Grenaille Potatoes, Salad &amp; Homemade Ketchup</i>	31,50 € 23,50 € as starter
VEAL MIGNON <i>Roasted White Asparagus, Buckwheat, Rhubarb Chutney &amp; Morel Sauce</i>	39,00 €
IBERIAN PORK RIB <i>Celery &amp; Arugula Puree, Variation of Carrots, Herb Gnocchi</i>	35,00 €
FISH (CATCH OF THE DAY) <i>Green asparagus, Mashed Potatoes with Lemon Grenobloise Sauce</i>	41,00 €
TUNA STEAK <i>Mashed Potatoes with Herbs &amp; Virgin Vegetable Sauce</i>	35,00 €

### FROM THE GRILL

<u>MEAT</u> <i>Beef Fillet</i> <i>Beef Rib for 2 persons</i>	42,50 € 92,00 €
<u>SIDE DISH</u> (1 choice included) <i>Mashed Potatoes</i> <i>Pont-Neuf Potatoes (Big French Fries)</i> <i>Seasonal Vegetables</i>	5,00 € for extra
<u>SAUCES</u> (1 choice included) <i>Beef Juice / Béarnaise Sauce / Pepper Sauce</i>	3,00 € for extra

### THE DESSERTS & CHEESE

IN THE SPIRIT OF A STRAWBERRY CAKE <i>Financier Pistachio, Basil Cream, Pickled Strawberry Vanilla Jasmine Ice Cream</i>	14,00 €
CREME BRULEE WITH MADAGASCAR VANILLA <i>Chocolate-Raspberry whipped ganache</i>	12,50 €
GOURMET COFFEE (Hot non-alcoholic drink of your choice) <i>Some Preparations around Gluttony</i>	14,50 €
DAME BLANCHE "MY WAY" <i>Ganache whipped with Almonds, Chocolate Crumble, Vanilla Ice Cream and Chocolate Sauce</i>	13,50 €
CHEESE PLATE & CONDIMENTS	16,50 €



Le restaurant Airfield, ancien pavillon de chasse du Gruenewald, régale sa clientèle avec une cuisine traditionnelle de qualité depuis 1947. La famille Schiltz-Neuman a pris la suite en 2018 des familles Thibo et Mettenhowen à la tête de cet établissement historique.

AIRFIELD RESTAURANT & LIVING  
6, RUE DE TRÈVES - L-2632 FINDEL  
TEL. +352 288 395-1

www.airfield.lu  
 welcome@airfield.lu  
 airfield

*Si partir c'est mieux en feu  
Après un tel repas c'est mieux beaucoup  
28/01/2018  
duhief*