



AIRFIELD

RESTAURANT & LIVING

MENU

Monday to Friday

12h00 à 13h30

19h00 à 21h30

WIFI: AIRFIELD : airfield

THE STARTERS

HOMEMADE GRAY SHRIMP CROQUETTE <i>Kohlrabi Ceviche, Pomegranate, Cilantro and Arugula Pesto</i>	21,50 € 31,50 € m.course
ORGANIC 63° EGG <i>Green Lentils from Puy, Candied Bacon, Roasted Artichoke Emulsion</i>	19,50 € 25,50 € m.course
CELERY PARSNISS CREAM <i>Granny Smith Apple Emulsion, Savory Granola, Smoked Salmon Rappé</i>	18,50 € 24,50 € m.course
HOUSE-SMOKED LABEL ROUGE SALMON <i>Ricotta with Horseradish, Guacamole of Wasabi, Dashi with Homemade Vinegar</i>	26,00 € 34,00 € m.course
ROASTED DIEPPE SCALLOPS <i>Celery Puree with Miso, Pear Texture, Brown Truffle Juice</i>	28,50 € 36,50 € m.course

THE MAIN COURSES

CHEF'S VEGETABLE DISH <i>Variation Around Seasonal Vegetables of the Moment According to Chef's Inspiration</i>	25,50 € 19,50 € as starter
BEEF TARTARE <i>Grenaille Potatoes, Salad & Homemade Ketchup</i>	29,50 € 23,50 € as starter
RACK OF VEAL <i>Roscoff Onion Tatin, Caramelized Cauliflower Puree, Green Walnut Condiment and Sautéed Mushrooms</i>	36,00 €
"QUERCY" DUCK BREAST <i>Broccoli Sesame Puree, Mushroom Duxelles Plum Condiment and Sweet Potato Gnocchi</i>	30,00 €
FISH (CATCH OF THE DAY) <i>Duo of Cucurbitaceae and Corn, Lemongrass Bisque Emulsion</i>	39,50 €
DOE FILLET <i>Candied Red Cabbage, Homemade Spaetzle, Lingonberry Condiment, Fir Oil and Brown Juice</i>	36,50 €

FROM THE GRILL

MEAT <i>Black Angus Beef Paleron</i>	29,50 €
<i>Irish Prime Beef Fillet</i>	39,50 €
<i>Sweetbread</i>	42,50 €
<i>Beef Rib for 2 persons</i>	88,00 €
SIDE DISH (1 choice included) <i>Mashed Potatoes</i>	5,00 €
<i>Pont-Neuf Potatoes (Big French Fries)</i>	for extra
<i>Seasonal Vegetables</i>	
SAUCES (1 choice included) <i>Beef Juice / Béarnaise Sauce / Pepper Sauce</i>	3,00 €
	for extra

THE DESSERTS & CHEESE

CHOCOLATE CAKE <i>Variation around the Apple</i>	14,00 €
CREME BRULEE WITH MADAGASCAR VANILLA Quince Textures	12,50 €
AUTUMN FRUIT PAVLOVA <i>Vanilla Cream, Citrus Sorbet</i>	13,00 €
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
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www.airfield.lu
 welcome@airfield.lu
 airfield

*Si partir c'est mieux sur feu
Après une telle repas c'est mieux beaucoup
28/11/19
Dudley*