



# AIRFIELD

RESTAURANT & LIVING



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

## THE STARTERS

<b>HOMEMADE GRAY SHRIMP CROQUETTE</b> <i>Black Tomato Candies, Green Gazpacho, Smoked Burrata</i>	22,50 € 35,00 € m.course
<b>BEEF CARPACCIO</b> <i>Small Pea Houmous, Small Tomatoes, Crumble Parmesan and Roquette Oil</i>	24,50 € 31,50 € m.course
<b>SUMMER « GAZPACHO »</b> <i>Cold Soup, Vegetable Minestrone, Basil Oil and Socca Chips</i>	19,00 €
<b>TUNA TATAKI</b> <i>Roasted Watermelon, Zucchini Zaalouk, Yuzu Tomato Emulsion</i>	28,50 € 38,00 € m.course

## THE MAIN COURSES

<b>CHEF'S VEGETABLE DISH</b> <i>Variation Around Seasonal Vegetables of the Moment According to Chef's Inspiration</i>	26,50 € 20,50 € as starter
<b>BEEF TARTARE</b> <i>Grenaille Potatoes, Salad &amp; Homemade Ketchup</i>	31,50 € 24,50 € as starter
<b>IBERIAN PORK RIB</b> <i>Green Bean Puree, Duo of roasted Beans, Peach Condiment, Pomme Dauphine Potatoes &amp; Pine Nuts</i>	35,00 €
<b>ROASTED TURBOT FILLET</b> <i>Texture around the Fennel, Boulgour of Nettles, Condiment of Pear &amp; Tarragon, Elderflower Butter</i>	41,00 €
<b>TUNA STEAK</b> <i>Mashed Potatoes with Herbs, Virgin Vegetable Sauce (cold)</i>	35,00 €

## FROM THE GRILL

<b>BEEF TENDERLOIN</b>	42,50 €
<b>BEEF RIB for 2</b>	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

<b>IN THE SPIRIT OF A RASPBERRY CAKE</b> <i>Financier Pistachio, Lemon Verbena Cream, Raspberry and their Juice</i> <i>Raspberry Verbena Sorbet</i>	14,00 €
<b>CHOCOLATE CREME BRULEE</b> <i>Texture around the Cherry</i>	13,00 €
<b>GOURMET COFFEE</b> (Hot non-alcoholic drink of your choice) <i>Some Preparations around Gluttony</i>	14,50 €
<b>APRICOT, WHITE CHOCOLATE AND ELDERFLOWER</b> <i>Mascarpone Cream, Marinated Apricot, Lemon &amp; white Chocolate Crumble, Apricot &amp; Elderflower Sorbet</i>	13,00 €
<b>CHEESE PLATE &amp; CONDIMENTS</b>	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 Mettenhoben 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 mourir sur feu  
Après un tel repas c'est mourir beaucoup  
28/01/2018  
duhup*