



À la carte Menu

STARTERS

Local Veal Tartare Dried Bonito • Butternut Squash • Red Cabbage Ice Cream	26	
Grilled Rock Octopus Sweet Potato Emulsion • Haddock • Grapefruit Sorbet	25	
Caviar « Sturia IGP d'Aquitaine » France • Aquitaine • 50 g	110	+ 65
Polenta & Pecorino  Confit Egg • Balsamic Caviar • Saffron from the « Vosges » Region	22	

MAIN COURSES

Celeriac Pie  Black Melanosporum Truffle • Flavored Sauce • Truffled Sabayon	35	
Roasted Scallops Caramelized Sweetbreads • Jerusalem Artichoke Risotto • Red Wine Sabayon	45	
Yellow Pollock Confit with Sea Lettuce Nori Tartlet • Carrot Lemongrass • Sea Urchin Butter	40	
Grilled Brittany Lobster Bottarga • Baked Apple & Radish • Coral-Infused Jus	82	+ 35
Roasted Squab on the Breast Crispy Fine Stuffing • Salsify • Amber Beer Jus Brasserie Papillon	45	
24-Hour Confit Veal Cheek Foie Gras Pithiviers • Morels Mushrooms • Truffle Braising Jus	48	
Wagyu Beef Sirloin - Grade A4 Buckwheat Spätzle • Egg Cream • Dashi Broth	105	+ 55

DESSERTS

« Formaticus » Cheese Selection Chutney • Jam • Homemade Crackers	18	
Poached Pear with Black & Green Tea Coconut Cream • Buckwheat • Black Truffle	17	
Mandarin Chocolate Cream • Cardamom • Cocoa Nibs	17	

From 05 February to 30 March 2026

MENU À LA CARTE

69 €

Starter, Main Course, Dessert

Fridays & Saturdays 79 €

Additional Main Course 30 €

Opening hours

Thursday to Monday

7:00 p.m. – 11:00 p.m.

Sunday

12:00 p.m. – 2:00 p.m.

&

7:00 p.m. – 11:00 p.m.

Prix nets en €, service compris. Les ingrédients des plats peuvent changer. Le chef sera heureux de vous proposer des produits aux couleurs de la saison.

Une liste des allergènes est à votre disposition.

CASINO 2000 • Rue Flammang - L-5618 Mondorf-les-Bains • Tel : +352 23 611 - 1 • info@casino2000.lu

RESTAURANTS - SLOT MACHINES - EVENTS - SHOWS - BARS - ROULETTE STADIUM - CONCERTS - SPORTS BETTING - BLACK JACK - HOTELS