



	À la carte	Menu
ENTREES		
Iberian Bellota Ham Cinco Jotas (5J) Chanterelle • Pecorino Gnocchi • Pickles	27	
Aged Mackerel in Dashi Shellfish • Beetroot • Samphire Oil	25	
Caviar « Sturia Classic Oscietre » France • Aquitaine • Boîte de 50 g	110	+65
Tomatoes Selected by “Sandrine”  Cold Consommé • Burrata Sorbet • Basil	21	
PLATS		
Celery Root Vegetable Ravioli  Hazelnut Cream • Watercress • Black Trumpet Infusion	28	
Cod with Espelette Pepper Pineapple Tomato • Green Zebra Sorbet • Lemon Caviar	45	
Coastal Red Mullet Crispy Scales • Artichoke • Kalamata Olives	48	
Brittany Lobster Turnip with Sumac • Charcoal Mousseline • Pink Grapefruit	79	+35
Challans duck cooked on Chest Carrots with tops • Bonito Flakes • Miso Jus	45	
Dry-Aged Veal Rack Dauphine Potatoes • Mushrooms • Béarnaise Sauce	50	
Wagyu Beef Ribeye – Grade A4 Red Wine Sabayon • Blackcurrant & Horseradish Condiment • Confit Apple with Nori	105	+55
DESSERTS		
« Formaticus » Cheese Selection Chutney • Jam • Homemade crackers	18	
Solliès Fig Poached in Butter Pine Nut Cream • Rosemary • Apricot Sorbet	17	
Beetroot Babka Muffin Dark Chocolate • Quince Confit • Shiso Sorbet	17	

From 5 September to 3 November 2025

MENU À LA CARTE

75 €

Starter, Main course, dessert

Fridays & Saturdays 85 €

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.

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7:00 p.m. – 11:00 p.m.

Net prices in €, service included. - Menu items are subject to change. The chef will be happy to offer you dishes featuring seasonal ingredients. A list of allergens is available upon request.

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