

SCHENGEN LOUNGE

Lunch

12:00-15:00

AED

Appetizers

Snack Platter to Share

Crusted Celeriac Fritters, Orange Zest, Walnut Cream, Thai Basil (V)(N)

“Feierstengs Zalot” (Traditional Luxembourgish Beef Salad)

133

Terrine of Smoked River Trout and Crayfish (SF)

Classic Pate Riesling

Salad

Smoked Specialty Salad, Potatoes-Chive Dressing, Smoked Salmon, Smoked Duck, Smoked Trout, Smoked Beef, Apple, Walnuts (N)

66

Main Course

Pasta

Homemade “Kniddelen”, Smoked Duck Breast, Crispy Skin, Fresh Herbs, Light Duck Jus

104

Meat

Braised Beef Short Ribs, Yuzu-Kosho Jus, Russet Potatoes Fondants, Caramelized Onion (GF)

161

Fish

Pan-Seared River Trout Fillet, Ginger Fish Sauce, Dill Oil, Roasted Fennel

175

Vegetarian

Root Vegetables in Different Textures,

Smoked Butter, Fermentation Jus, Lemon (V) (GF)

90

Dessert

Modern Tiramisu (N)

47

Café Gourmand

62

Petit Desserts with Coffee of Your Choice

Verwurelter (Deep- Fried Classic Luxembourgish sweet) (V)

Mini Plum Tart (Quetchentart) (V) (N)

Honey and Fleur de Sel Crème Brule (V)

Dark Chocolate Truffles (V)

Afternoon Tea

15:00-17:30

Savory and Dessert Trolley- selection from the Trolley and Tea or Coffee of your choice served table side. Please select any 4 pastry items and 2 savory

Pastries and Desserts

90

(Per Person)

Light Plum Tart (Inspired by Quetschen Tart) (V) (N)

Mille-Feuille with Pear and Passionfruit (V)

Hazelnut Tart with Salted Caramel Cremeux and Fleur de Sel (V) (N)

White Chocolate and Olive Oil Tart (V) (N)

Crispy Apple Fold Overs with a “Modern”

Twist of Dill (V)

Crispy Date Fold Overs with Walnuts (V) (N)

Apple Pie (V)

Savoury Dishes

Classic Pate Riesling with Veal

Fold Overs with Beef Ragout or Smoked Salmon and Dill Filling served warm

Dishes indicated with (A) - Alcohol (P) - Contains Pork (V) - Vegetarian

(N) - Contains Nuts (GF) - Gluten Free (SF)- Contains Shellfish

All prices are in UAE Dirhams and inclusive of 10% service charge, 5% Value Added Tax
And exclusive of 7% Municipality fees

All food has been produced in an environment where allergen ingredients may be present and
we cannot guarantee non contamination of dishes

SCHENGEN LOUNGE

Dinner

18:00-23:00

AED

Appetizers

Snack Platter to Share for 2 people

Crusted Celeriac Fritters, Orange Zest, Walnut Cream,
Thai Basil (V) (N)
“Feierstengs Zalot” (Traditional Luxembourgish Beef
Salad) **133**
Terrine of Smoked River Trout and Crayfish (SF)
Classic Pate Riesling

Smoked Specialty Salad, Potatoes-Chive Dressing,
Smoked Salmon, Smoked Duck, Smoked Trout,
Apple, Walnuts (N) **66**

Beef Tartar, Leek, Soy, Lime-Kosho, Sourdough **76**

Wild Mushroom and Potatoes “Risotto Style” (V) (GF) **52**

Crayfish, Crayfish Bisque, Saffron Cream,
Leeks (SF) (GF) **62**

Main Course

Pasta

Homemade “Kniddelen”, Smoked Duck Breast,
Crispy Skin, Fresh Herbs, Light Duck Jus **104**

Meat

Braised Beef Short Ribs, Yuzu-Kosho Jus, Russet
Potatoes Fondants, Caramelized Onion (GF) **161**

Crusted Lamb Loin, Mustard Scented Sauce,
Potato Waffles, Wild Mushrooms **151**

Chicken Breast, Herbed Sauce, Black Garlic Cream,
Roasted Celeriac Risotto (GF) **128**

Seafood

Pan-Seared River Trout Fillet, Ginger Fish Sauce,
Dill Oil, Roasted Fennel **175**

Pan Fried Scallops, Seaweed Sauce, Jerusalem
Artichoke Textures (GF) **185**

Confit Salmon, Crispy Potato Terrine, Spiced Lettuce
Foam, Cauliflower (GF) **151**

Vegetarian

Root Vegetables in different textures,
Smoked Butter, Fermentation Jus, Lemon (V) (GF) **90**

SCHENGEN LOUNGE

AED

Dessert

Dessert Trolley

Choose any two Pastries for AED 43 or enjoy

Individual Plate

Light Plum Tart (Inspired by Quetschen Tart) (V) (N) 47

Mille-Feuille with Pear and Passionfruit (V) 47

Hazelnut Tart with Salted Caramel Cremeux and Fleur de Sel (V) (N) 47

White Chocolate and Olive Oil Tart (V) (N) 47

Crispy Apple Fold Overs with a “Modern” Twist of Dill (V) 47

Crispy Date Fold Overs with Walnuts (V) (N) 47

Apple Pie (V) 47

Plated Dessert

Modern Tiramisu (N) 47

Café Gourmand

62

Petit Desserts with Coffee of Your Choice

Verwurelter (Deep- Fried Classic Luxembourgish sweet) (V)

Mini Plum Tart (Quetchentart) (V) (N)

Honey and Fleur de Sel Crème Brule (V)

Dark Chocolate Truffles (V)

Dishes indicated with (A) - Alcohol (P) - Contains Pork (V) - Vegetarian (N) - Contains Nuts (GF) - Gluten Free (SF) - Contains Shellfish

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SCHENGEN LOUNGE

WINE LIST

PAVILION SELECTIONS

	AED Glass	AED Bottle
WHITE WINE		
Sauvignon Blanc, Arcadian, Australia	36	166
Pinot Grigio, Sentito, Italy	36	185
Chardonnay, Cuvee Sabourin, France	36	166

LUXEMBOURGISH WHITE WINE SELECTION

Auxerrois, Chateau de Schengen, 2018 (Domaine Thill)	75	350
Pinot Blanc Molaris, 2018 (Clos Mon Vieux Moulin)	75	350
Riesling Grand Premier Cru, Palmberg, 2017 (Caves Berna)	75	350
Pinot Gris, Puits d'Or, 2018 (Domaine Madame Aly Duhr)	75	350

RED WINE

Merlot, Arcadian, Australia	36	166
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LUXEMBOURGISH RED WINE

Pinot Noir, Rouge barrique, 2018 (Krier-Bisenius)	75	350
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ROSE WINE

Pinot Grigio, Ardesia, Italy	36	166
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SPARKLING WINE

Prosecco Gancia, Italy	52	251
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LUXEMBOURGISH SPARKLING WINE

Crémant de Luxembourg, Cuvée Spéciale M.N. (Pundel Vin Purs)	75	350
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PORT / SHERRY

Harvey Bristol Cream	33	
Graham's 10YO	33	

CHAMPAGNE

Moet & Chandon, Brut		757
Veuve Clicquot Yellow Label		757

PAVILION COCKTAILS

Bloody Mary

Vodka with tomato juice, lemon juice, Black pepper, salt and tabasco	45	
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Classic Martini

Gin or vodka and vermouth	45	
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Cosmopolitan

Vodka, Cointreau, with cranberry juice And lime juice	45	
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Daiquiri

Rum and lime juice. Can be enjoyed frozen or on the rocks	45	
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Margarita

Tequila, lemon juice, sugar syrup. Can be enjoyed frozen or on the rocks	45	
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Mojito

Rum, fresh lime, mint leaves, brown Sugar with a splash of soda water	45	
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The Luxembourg cocktails

Ask our servers to introduce to you our Specialty hand crafted cocktail and Mock tail for this week:	45	
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SCHENGEN LOUNGE

BOTTLE BEERS	AED
The Luxembourg Collection Beer	50
Bofferding, Pils Tradition	
Heineken	40
Peroni	40
CIDER BOTTLE	
Strongbow	43
APERITIFS	AED
	Shot 30ml
Campari	36
Martini Bianco	36
Martini Rosso	36
LIQUEURS	
Pernod	38
Amarula	40
Chambord	36
Kahlua	36
Amaretto Di Saronno	36
Sambuca Vaccari	36
Southern Comfort	36
Tia Maria	36
RUM	
Bacardi Superior	36
Bacardi Black	38
GIN	
Bombay Sapphire	36
Gin Mare	43
VODKA	
Russian Standard Platinum	36
Absolut Blue	38
TEQUILA	
El Jimador Reposado	36
Patron XO Café	40
WHISKEY	
STANDARD	
Dewar's White Label	36
The Famous Grouse	43
AMERICAN	
Jack Daniel's	43
IRISH	
John Jameson	43
DELUXE SCOTCH	
Chivas Regal 12YO	43
MALT	
Glenmorangie 10 YO	45
Dalmore 12YO	57
COGNAC, CALVADOS, ARMAGNAC	
Hennessy VS	45
Hennessy VSOP	57
Hennessy XO	95

SCHENGEN LOUNGE

SOFT DRINKS & JUICES	AED
Aquafina Still Water Small (500ml)	9
Aquafina Still Water Large (1.5lt)	24
Sparkling Water small	9
Sparkling Water Large	27
Pepsi	28
Diet Pepsi	28
7-Up	28
Diet 7-up	28
Mirinda	28
Evervess Soda	28
Evervess Ginger	28
Evervess Tonic	28
Fresh Juices	28
Red Bull	35
SELECTION OF COFFEE	
Americano, Espresso	18
Cappuccino, Café Latte	20
Hot Chocolate	20
SELECTION OF FINE TEAS	
Pepper mint, Green Tea, English Breakfast, Chamomile, Jasmin, Earl Grey	18