



F. Lodomez

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since 1694

— LIBRARY MENU —

Cocktails

Château d'Urspelt 🇧🇪

Champagne - Ratafia

Aperol Spritz

Aperol - Crémant - Soda Water

Lët'z Spritz 🇧🇪

Lët'z Spritz - Crémant - Soda Water

Hugo

Fresh Mint - Elderflower - Lime - Crémant

Mojito

White Rhum - Lime - Fresh Mint

Sugar Cane - Soda Water

Moscow Mule

Vodka - Ginger Beer - Lime

Cuba Libre

Amber Rhum - Lime - Coca Cola

Negroni 🇧🇪

Gin Opyos - Vermouth Red Opyos

Lët'z Spritz

15

Mocktails

Aperol Spritz NA

Virgin Mojito

Lime - Sugar Cane - Mint - Schweppes

Bora Bora

Pineapple Juice - Passion Fruit

Grenadine Syrup

Rosy Pippin

Ginger Ale - Apple Juice - Lemon

13

Gin Tonic

— TONIC INCLUDED —

Mare [Spain]

Rosemary - Basil - Olive

Monkey 47 [Germany]

Botanical - Lavender - Herbs

Hendrick's [Scotland]

Cucumber - Roses - Orange Peel

Marula Pomegranate

[Belgium]

Fruity - Fresh - Pink

Opyos 🇧🇪 [Luxembourg]

Cardamon - Orange Peel

Copperhead [Belgium]

Coriander

15

Copperhead Elixir (NA)

[Belgium]

Non-alcoholic Copperhead Dry Gin

13

OUR SUGGESTION

Nuxe Signature Cocktail 15

Nuxe Signature Mocktail 13

Aperitives

Campari	9
Lillet Rosé/White	12
Martini Bianco	9
Martini Rosso	9
Martini Rosato	9
Pisang	9
Batida De Coco	9
Ricard	9
Suze	9
Cynar	9
Picon	8
Porto White/Red	9
Porto Red 10 YO	11
Pineau Des Charentes	9
Kir White Wine	12
Kir Royal	14
Vermouth Red Opyos 🇫🇷	12
Pastis Opyos 🇫🇷	12
Crodino	9
Mixers	+ 1,5
Mixer White Wine	+3

Rhum

Bacardi Blanca/Oro	10
Rumbullion	12
Don Papa Masskara	12
Diplomatico	13
Zacapa 23	16
Mixers	+ 1,5

Vodka

Eristoff	8
Mixers	+ 1,5
Redbull	+2

Digestives

Amaretto Adriatico	12
Disaronno	10
Armagnac	12
Bailey's	10
Cointreau	10
Calvados	12
Limoncello	9
Grand Marnier	9
Sambuca	12
Grappa Blanche / Ambrée	11

COGNAC

Hennessy VS	11
H By Hine VSOP	12
Louis XIII by Remy Martin	1cl 100
	2cl 190
	4cl 350

EAUX DE VIE

Framboise	11
Mirabelle	11
Vieille Prune	11
Poire Williams	11

Whiskies

Skye

Talisker 10 YO	12
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Speyside & Highland

Oban 14 YO	16
Dalwhinnie 15 YO	18

Islay

Lagavulin 16 YO	23
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Japan

Nikka From The Barrel	16
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Ireland

Jameson	10
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Blend

J&B	8
Jack Daniel's	9

Beers

DRAFT

Diekirch 25cl 	4
Diekirch 50cl 	7

BOTTLE

Diekirch 00' 	4
Chouffe Blonde 8%	6
Leffe Blonde 6,6%	6
Leffe Brune 6,5%	7
Lupulus Triple 8,5%	7
Lupulus Hopera 6%	6
Lupulus Placebo	6
Tripel Karmeliet 8,4%	7
Vedett IPA 5,5%	7

White & Fruity

Lupulus Blanche 4,5%	5
Lupulus Fructus 4,2%	5

Trappist

Orval 6%	7
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Softs

Coca-Cola Zero / Regular	4
Fanta Orange	4
Sprite	4
Looza Orange	4
Looza Apple	4
Looza Pineapple	4
Looza Tomato	4
Looza Passion	4
Fuze Tea Peach	4
Fuze Tea Lemon	4
Canada Dry	4
Schweppes Agrumes	4
Schweppes Bitter Lemon	4
Schweppes Indian Tonic	4
Aqua Panna Still Water	5
San Pelligrino Sparkling Water	5

Hot Drinks

TEA

Black Tea	5
Breakfast - Earl Grey - Darjeeling	
Green Tea	5
Green Dragon Lung Ching - Jasmine	
Infusion	5
Camomille - Mint - Verveine - Red Fruits	

STARBUCKS



Espresso	4
Espresso Doppio	4
Espresso Macchiato	4
Espresso Doppio Macchiato	4
Americano	4
Cappuccino	5.5
Caffé Latte	5
Mocha	5.5
Caramel Macchiato	5.5
Hot Chocolate	5
Iced Caffé Latte	6.5
Iced Caramel Macchiato	7
Iced Caffé Americano	6
Iced Caffé Mocha	7.5
Latte Macchiato	6

Lunch Time

from 12.00 PM till 02.00 PM

Miso Castle Ramen ^{3, 6, 8, 12}

25

Creamy miso-based Japanese noodle soup served with crispy chicken slices, edamame, soft-boiled egg, mushrooms & spring onion

Soupe japonaise aux nouilles & miso onctueux

Émincé de poulet croustillant, edamame, œuf mollet, champignons & cébette

Japanse noedelsoep met romige misobouillon

Krokante kipreepjes, edamame, zachtgekookt ei, champignons & lente-ui

Cremige japanische Nudelsuppe auf Miso-Basis

Knuspriges Hähnchen, Edamame, weichgekochtes Ei, Pilze & Frühlingszwiebel

Black Angus burger ^{1, 3}

25

Maple-caramelised onions, aged cheddar & grilled bacon

Burger de Bœuf Black Angus

Cheddar affiné & oignons caramélisés au sirop d'érable accompagné de bacon croustillant

Black Angus burger

Gekarameliseerde uien met ahornsiroop, Cheddar en gegrilde bacon

Black-Angus-Burger

Ahornsirup karamellisierte Zwiebeln, Cheddar und gegrillter Speck

Luxembourg Beef Tagliata - Italian Style ⁷ 35

Sliced grilled beef, parmesan & aromatic herbs

Tagliata de Bœuf Luxembourgeois à l'Italienne

Bœuf grillé tranché, copeaux de parmesan & herbes aromatiques

Tagliata van Luxemburgs Rundvlees – Italiaanse Stijl

Gegrild rundvlees in plakken, Parmezaan & aromatische kruiden

Tagliata nach Italienischer Art mit Luxemburgischem Rindfleisch

Gegrilltes Rindfleisch in Scheiben, Parmesan & aromatische Kräuter

Fish of the day ^{4, 7}

25

Poisson du jour

Vis van de dag

Fisch des Tages

Seasonal velouté ^{7, 9}

25

Velouté de saison

Seizoensgebonden groentevelouté

Saisonales Velouté

Pleasure to share

from 12.00 PM till 06.00 PM

Flammekueche to share, your choice

Bacon lardons, caramelised onions, honey,
Reblochon cheese & cream ^{1, 3, 7}

Salmon, onions, pine nuts, garlic, chives & cream ^{1, 3, 4, 7, 8}

Tarte flambée à partager, au choix

Lardons, oignons, miel, reblochon & crème

Saumon, oignons, pignons de pin, ail, ciboulette & crème

Flammkuchen om te delen, naar keuze

Spekreepjes, gekaramelliseerde uien, honing, Reblochon & room

Zalm, uien, pijnboompitten, knoflook, bieslook & room

Flammkuchen zum Teilen, nach Wahl

Speckwürfel, geschmorte Zwiebeln, Honig, Reblochon & Sahne

Lachs, Zwiebeln, Pinienkerne, Knoblauch, Schnittlauch & Sahne

28

Caviar & Champagne Board

Champagne Taittinger Brut 37,5cl, Royal Belgian Caviar,
Salmon Gravlax, Pata Negra

Planche Caviar & Champagne

*Champagne Taittinger Brut 37,5cl, Caviar Royal Belge,
Gravlax de saumon, Pata Negra*

Kaviaar & Champagneplank

*Champagne Taittinger Brut 37,5cl, Koninklijke Belgische Kaviaar,
Zalm Gravlax, Pata Negra*

Kaviar- und Champagnertafel

*Champagner Taittinger Brut 37,5 cl, Royal Belgian Caviar,
Lachs-Gravlax, Pata Negra*

79



Sweet moments

from 02.00 PM till 05.00 PM

Sweet board of the day

*Planche sucrée du jour
Zoet plank van de dag
Süßes Brett des Tages*

15

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- | | | | | | |
|---|-------------|---|----|--------------|---|
| 1 | Gluten |  | 8 | Nuts |  |
| 2 | Crustaceans |  | 9 | Celery |  |
| 3 | Eggs |  | 10 | Mustard |  |
| 4 | Fish |  | 11 | Sesame seeds |  |
| 5 | Peanuts |  | 12 | Sulphites |  |
| 6 | Soybeans |  | 13 | Lupin |  |
| 7 | Milk |  | 14 | Molluses |  |
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*Hotel Room charge or card payment only.
We do not accept Cash.*

Water quality

pH 8.2

Total hardness 7.3 °dH

Sodium 11.1 mg/L

Calcium 39.8 mg/L

Iron <20 ug/L

Feel free to request tap water anytime.

Meal Size

Portions are based on Western European standards.
Smaller portions available upon request.

U Lounge Bar

OPEN DAILY FROM 6.00 PM TO 01.00 AM



EXTEND THE EXPERIENCE
IN OUR BAR, WHERE EVERY
COCKTAIL TELLS ITS OWN STORY.

Prolongez l'expérience en découvrant
notre bar, où chaque cocktail est une
histoire à savourer.

Verleng de ervaring in onze bar,
waar elke cocktail een verhaal vertelt.

Verlängern Sie das Erlebnis in unserer Bar,
wo jeder Cocktail seine eigene Geschichte
erzählt.





Am Schloss L-9774, Urspelt
Grand-Duchy of Luxembourg (EU)

+352 26 90 56 10

info@chateau-urspelt.lu
www.chateau-urspelt.lu

