



— DINNER MENU —

“

*Passion is at the Heart  
of Everything we Create*

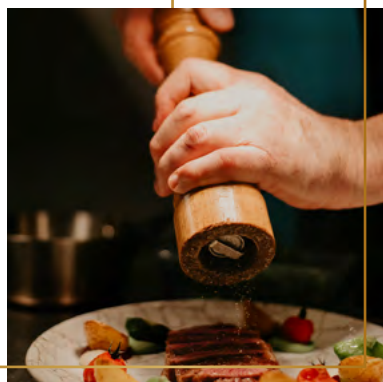
”



F. Lodomez

★★★★S

since 1694



BEHIND EVERY DISH,  
THERE ARE PASSIONATE  
HANDS, CURIOUS EYES, AND  
THE SIMPLE JOY OF SHARING.

Our brigade creates seasonal cuisine,  
sincere and creative, to turn every meal  
into a memory.

DERRIÈRE CHAQUE ASSIETTE,  
IL Y A DES MAINS PASSIONNÉES,  
DES REGARDS CURIEUX, ET LE  
PLAISIR SIMPLE DE PARTAGER.

Notre brigade imagine une cuisine  
de saison, sincère et créative, pour  
transformer chaque repas en souvenir.



ACHTER ELK GERECHT  
SCHUILEN GEPASSIONEERDE  
HANDEN, NIEUWSGIERIGE  
BLIKKEN EN HET EENVOUDIGE  
PLEZIER VAN DELEN.

Onze brigade bedenkt  
seizoensgebonden, eerlijke en creatieve  
gerechten om van elke maaltijd een  
herinnering te maken.



HINTER JEDEM GERICHT  
STEHEN LEIDENSCHAFTLICHE  
HÄNDE, NEUGIERIGE BLICKE  
UND DIE EINFACHE FREUDE  
AM TEILEN.

Unsere Brigade kreiert eine saisonale,  
ehrliche und kreative Küche,  
um jede Mahlzeit in eine Erinnerung  
zu verwandeln.

## 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

## 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 |
|----------------|----|

### Speyside & Highland

|                  |    |
|------------------|----|
| Oban 14 YO       | 16 |
| Dalwhinnie 15 YO | 18 |

### Islay

|                 |    |
|-----------------|----|
| Lagavulin 16 YO | 23 |
|-----------------|----|

### Japan

|                       |    |
|-----------------------|----|
| Nikka From The Barrel | 16 |
|-----------------------|----|

### Ireland

|         |    |
|---------|----|
| Jameson | 10 |
|---------|----|

### 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 |
|----------|---|

# 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       | 5 |
| Green Tea                                | 5 |
| Green Dragon Lung Ching - Jasmine        | 5 |
| Infusion                                 | 5 |
| Camomille - Mint - Verveine - Red Fruits |   |

## STARBUCKS



|                           |     |
|---------------------------|-----|
| Espresso                  | 4   |
| Espresso Doppio           | 4   |
| Espresso Macchiato        | 4   |
| Espresso Doppio Macchiato | 4   |
| Americano                 | 4   |
| Cappucino                 | 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   |

“

*Cook with Care,  
serve with Heart*

”



# Starters

MADE WITH LOVE

*By Ariana, Danda & Thomas*

## **Lobster cappuccino** 1, 2, 3, 7, 9, 12, 14

Crunchy garnish & Armagnac

*Cappuccino de homard, croquant & son Armagnac*

*Kreeftencappuccino, krokant & Armagnac*

*Hummer-Cappuccino, knusprige Einlage & Armagnac*

## **Pan-seared goose liver** 1, 3, 7, 12

Mango confit, liquorice & spiced bread

*Foie gras poêlé, confit de mangue, réglisse & pain d'épices*

*Gebakken ganseliver, mangoconfijt, zoethout & kruidenbrood*

*Gebratene Gänseleber, Mangokonfit, Lakritz & Gewürzbrot*

## **Local salmon trout** 4, 10, 14

Wasabi & colourful cauliflower graffiti

*Truite saumonée régionale, wasabi & graffiti coloré de choux-fleurs*

*Regionale zalmforel, wasabi & kleurrijke bloemkoolgraffiti*

*Regionale Lachsforelle, Wasabi & farbige Blumenkohlkomposition*

## **Potato gnocchi** 1, 3, 7

Parmesan emulsion & basil oil

*Gnocchis de pommes de terre, émulsion de parmesan & huile de basilic*

*Aardappelgnocchi, Parmezaanse emulsie & basilicumolie*

*Kartoffelgnocchi, Parmesanemulsion & Basilikumöl*

“

*Dinner is About  
more than Food*

”

# Main courses

MADE WITH PASSION

By Yves, Julien & Philippe

## Veal Wellington <sup>1,3, 7, 12</sup> 🇬🇧

Colourful garnish & Fine Champagne sauce

*Veau Wellington, touche de couleur & sauce Fine Champagne*  
*Kalfsvlees Wellington, kleurrijke garnituur & Fine Champagne-saus*  
*Kalbsfilet Wellington mit bunter Garnitur & Fine-Champagne-Sauce*

## Mushroom risotto <sup>7, 8, 12</sup> 🍄

Toasted hazelnuts, pecorino crisp & green accents

*Risotto aux champignons, noisettes grillées, croquant de pecorino & touches de vert*  
*Risotto met paddenstoelen, geroosterde hazelnoten, krokant van pecorino & groene accenten*  
*Pilzrisotto, geröstete Haselnüsse, Pecorino-Crunch & grünen Akzenten*

## Beef bourguignon in sauce <sup>7, 12</sup> 🇬🇧

Baby potatoes & parsnips

*Bourguignon de boeuf en sauce, grenailles & panais*  
*Runderstoofvlees op Bourgondische wijze, krielaardappelen & pastinaak*  
*Rinderschmorbraten nach Burgunder Art mit Drillingen & Pastinaken*

## Poached halibut fillet <sup>2, 3, 4, 7, 12, 14</sup>

Light shrimp & crayfish mousse,  
smooth mashed potatoes & cockle cream

*Filet de flétan poché, mousse légère de crevettes & écrevisses,*  
*purée lisse de pommes de terre & crème de coques*  
*Gepocheerde heilbotfilet, lichte mousse van garnalen & rivierkreeft,*  
*gladde aardappelpuree & kokkelroom*  
*Pochiertes Heilbuttfilet, leichte Garnelen- & Flusskrebsmousse,*  
*cremigem Kartoffelpüree & Herzmuschelcreme*

“

*Hospitality lives  
in the Details*

”

# Desserts

MADE WITH SWEETNESS

By Ana & Luc

## Roasted mandarin, honey & rosemary<sup>1, 7, 8</sup>

Yogurt ice cream, almond crumble & Timut pepper whipped cream

*Mandarine rôtie au miel & romarin, glace au yaourt,  
crumble aux amandes & chantilly au poivre de Timut  
Geroosterde mandarijn met honing & rozemarijn, yoghurtijs,  
amandelcrumble & slagroom met Timutpeper  
Geröstete Mandarine mit Honig & Rosmarin, Joghurt-Eis,  
Mandelstreusel & Sahne mit Timut-Pfeffer*

## Candied beetroot flower<sup>7, 8</sup>

Maple syrup & salted butter caramel, chocolate crunch

*Fleur de betteraves confites au sirop d'érable & caramel beurre salé, croquant de chocolat  
Bloem van gekonfijte rode biet met ahornsiroop & gezouten boterkaramel, chocoladecrunch  
Kandierte Rote-Bete-Blume mit Ahornsirup & Salzbuttermkaramell, Schokoladencrunch*

## Chocolate fondant with praline centre<sup>1, 3, 7, 8</sup>

Cookie crumble & stracciatella ice cream

*Moelleux au chocolat, cœur praliné, éclats de cookies & glace stracciatella  
Chocoladefondant met pralinéhart, koekjeskruim & stracciatella-ijs  
Schokoladenfondant mit Pralinéfüllung, Cookie-Streusel & Stracciatella-Eis*

## Peanut & passion fruit sphere<sup>1, 3, 5, 7, 8</sup>

Served with a chocolate crisp

*Sphère de cacahuètes & fruits de la passion, accompagnée d'un croustillant de chocolat  
Pinda- & passievruchtsfeer, geserveerd met chocoladecrunch  
Erdnuss- & Passionsfruchtsphäre, serviert mit Schokoladencrunch*

## Selection of matured cheeses<sup>5, 7, 8</sup>

By the Master Cheesemakers «de Mons»

*Sélection de fromages affinés par les Maîtres Fromagers «de Mons»  
Selectie van gerijpte kazen door de Meester-Kaasmakers «de Mons»  
Käseauswahl gereift durch die Käsemeister «de Mons»*



F. Lodomez

★ ★ ★ ★ S

since 1694

# Menu

## Single dish

35

Plat unique  
Uniek gerecht  
Einzelgericht

---

## 2-course Menu

55

Starter & Main  
OR Main & Dessert

Menu en 2 services

Entrée & Plat OU Plat & Dessert

2-gangen menu

Voorgerecht & Hoofdgerecht  
OF Hoofdgerecht & Dessert

Menü in 2 Gängen

Vorspeise & Hauptgericht  
ODER Hauptgericht & Dessert

---

## 3-course Menu

75

Starter, main & dessert

Menu en 3 services

Entrée, plat & Dessert au choix

3-gangen menu

Voorgerecht, Hoofdgerecht & Dessert

Menü in 3 Gängen

Vorspeise & Hauptgericht & Dessert



Vegetarian



Organic



Luxembourg origin

1 Gluten



2 Crustaceans



3 Eggs



4 Fish



5 Peanuts



6 Soybeans



7 Milk



8 Nuts



9 Celery



10 Mustard



11 Sesame seeds



12 Sulphites



13 Lupin



14 Molluses



*Hotel Room charge or card payment only.  
Cash payments are not possible.*

### Water quality

pH 8.2

Total hardness 7.3 °dH

Sodium 11.1 mg/L

Calcium 39.8 mg/L

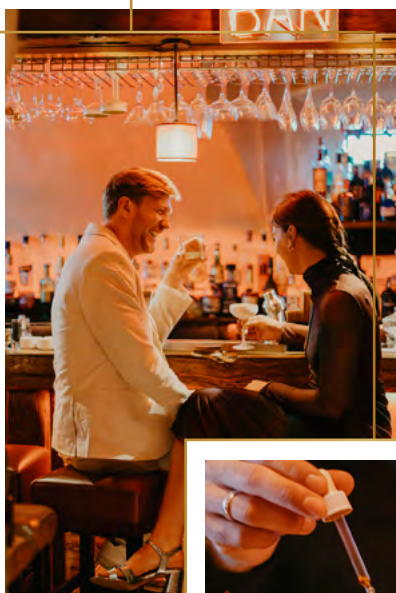
Iron <20 ug/L

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.

# The Library

OPEN DAILY 10.00AM TO 6.00PM

**LUNCH SERVICE** 12.00PM TO 2.00PM

**SNACKING & SWEET TREATS** 12.00PM TO 6.00PM



A TIMELESS SPACE WHERE THE  
SCENT OF BOOKS MEETS THE  
PLEASURE OF FLAVOURS, THE  
PERFECT INSPIRATION FOR  
TOMORROW'S LUNCH.

Un lieu intemporel où le parfum des livres  
rencontre le plaisir des saveurs, l'inspiration  
parfaite pour le lunch de demain.

Een tijdloze plek waar de geur van boeken  
samensmelt met de smaak van gerechten, de  
perfecte inspiratie voor de lunch van morgen.

Ein zeitloser Ort, an dem sich der Duft von  
Büchern mit dem Genuss der Aromen verbindet,  
die perfekte Inspiration für das Mittagessen von  
morgen.





Am Schloss L-9774, Urspelt • Grand-Duchy of Luxembourg (EU)  
+352 26 90 56 10 • [info@chateau-urspelt.lu](mailto:info@chateau-urspelt.lu) • [www.chateau-urspelt.lu](http://www.chateau-urspelt.lu)

