






MIRADOR



PARTY MENU

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FOOD

Cold finger food standard

- nachos bowl with salsas - 7€
- chips bowl - 6€
- olives - 5,5€
- hummus bowl - 6,5€

Cold finger food to pick (20 pieces)

- melon, parma ham, basil - 25 €
- shrimp, mango basil and ginger - 25€
- mini green salad - 18€
- tomato, mozzarella, basil - 20€
- mini bruschetta - 22€
- ginger mini kofta - 25€
- plum n bacon - 22€
- zucchini, hummus, rasin bite - 22 €
- zucchini, dry tomato, goat cheese - 22€
- baked beetroot pesto with cracker finger food - 20€
- pineapple with hummus, dry tomato & gorgonzola - 25 €
- pate with cranberry with brioche - 20€
- fruit and Cheese Kabobs - 25€
- antipasto Kabobs - 25€
- chilli shrimp & cucumber rounds - 25€
- spicy Crab Salad Tapas - 25€
- vegetable sticks with hummus dip - 20€
- mini tortilla wraps (vege, fish, meat) - 25€
- mini sandwiches (vege, sea food/fish, meat) - 25€

Hot plates - per serving

- beetroot soup with dumpling & egg - 5€
- french onion soup with toast - 5€
- mushroom cream soup served with sunflower seeds - 5€
- 2 miniburgers & fries (beef, chicken; vege) - 13€
- quesadillas & salsas & fries (beef, chicken; vege) - 13€

FOOD

Hot food - buffet for 20 ppl

- fried basmati rice with vegetables - 45€
- fresh fries - 35€
- potato pure - 40€
- sweet potato pure - 45€
- beef cutlets with gravy - 100€
- chicken breast with italian style seasoning - 80€
- salmon with basil and cream sauce - 125€
- veggie steaks (chickpea, carrot, green pea, zucchini, corn, onion) - 80€
- Protobello steak - 80€
- Greek salad - 55€
- Spring italian salad (rocket, salad, tomato, corn, cucumber) - 50€
- lamb's lettuce with goat cheese, honey and strawberries - 70€
- Seamed veggies (green beans, carrot, brussels, potatoes, cauliflower) - 50€

Hot finger food - per 20 pieces

- spinach & cheese butter fired dumplings - 35€
- meat butter fired dumplings - 35€
- beetroot & goat cheese dumplings - 35€
- baked camembert with honey and nut - 35€
- tempura shrimps - 45€
- chicken jalapeno bombs with cream cheese - 40€
- crispy eggplant chops with chipotle aioli - 35€
- spicy diavola salami cups with olives, ricotta and chilli - 30€
- spiced chicken wings with ranch dressing - 32€
- lamb and pomegranate skewers - 45€
- sticky pork belly bites served on mini pancake - 45€
- confit duck tartelettes with rhubarb chutney - 45€
- Turkey, camembert and cranberry puff pastry scrolls - 40€

Dessert (20 pieces each)

- mini chocolate cake - 35€
- mini cheesecake - 35€
- mini pancakes with banana and chocolate - 35€
- birthday cake - offer on demand

Serving service by dedicated waiter - 20€/h

DRINKS

Softs:

water still/sparkling 0,3 - 3,5€
water still/sparkling 0,3 - 5€
Coca-Cola/Fanta/Sprite/Iced tea - 3,5€
Red Bull - 4,5€

Cocktails:

Rosemary Blueberry Smash - 7€
lemon juice, honey syrup, sparkling water, blueberries, rosemary
Pineapple Ginger Beer - 7€
lime juice, pineapple juice, ginger syrup
Mojito - 11€
Bacardi rum, lime juice, mint, sugar syrup, lime, soda
Cuba Libre - 11€
Bacardi rum, lime, coke
Blue Lagoon - 10€
Ketel One vodka, blue curacao, lemonade
Espresso Martini - 12€
Ketel One vodka, Kahula, espresso, sugar syrup
Aperol Spritz - 10€
Aperol, cremant, orange, soda
Tanqueray Gin & Tonic - 12€
Silent Pool Gin & Tonic - 12€
Hendricks Gin & Tonic - 15,5€
Caipirinha - 12€
Cachaça, limes, sugar
Margarita - 13€
Silver tequila, cointreau, lime juice, sugar
Long Island Ice Tea - 15€
Ketel One vodka, Bacardi, Silver tequila, Tanqueray, Kahula, coke, lime juice

Beer:

Diekirch 0.3 / 0.5 - 4/7,5€
Goose IPA / Leffe/ Trippel Karmeliet/ Franziskaner 0.3 / 0.5 - 4,5/8€
Corona 0.4 - 6€
Panache 0.3 / 0.5 - 4/6€
Diekirch Alcohol Free - 6€

Whiskey:

Jameson - 8€
Black Label Johnny Walker - 10,5€
Chivas - 12€

Shots:

Jagermeister - 4€
Limoncello Mansfield - 6€
Kettle one Vodka - 5€
Mansfield Vodka - 9€
Espolon Tequila silver/gold - 6/7€

WINE CARD

W H I T E

2019 PINOT GRIS "COTEAUX DE SCHENGEN"
12,5°, KRIER-WELBES (BIO)

LUXEMBOURG | 7.5 | 35

2019 RIVANER "JUNGLE" 12°
CHÂTEAU PAUQUÉ - ABI DUHR

LUXEMBOURG | 8.5 | 39

2019 RIESLING "BECH-KLEINMACHER
FALKENBERG" 13° KRIER-WELBES (BIO)

LUXEMBOURG | 9 | 43

2016 FOSSILES 12°
CHÂTEAU PAUQUÉ - ABI DUHR

LUXEMBOURG | 11 | 54

2020 SANCERRE BLANC
VACHERON (BIODYNAMIC)

FRANCE | 12 | 62

2020 MACON VILLAGE
LES HÉRITIERS DU COMTE LAFON (BIODYNAMIC)

FRANCE | 8.5 | 40

2020 LANGHE CHARDONNAY
MOCCAGATTA

ITALY | 7.5 | 35

2018 BRANCO DE STA. CRUZ
TELMO RODRÍGUEZ

SPAIN | 9 | 46

R O S E

2020 ROSÉ "PINOT GRIS - GRIS DE GRIS"
COTEAUX DE SCHENGEN 13,5° (BIO)

LUXEMBOURG | 8 | 35

2020 PINOT ROSÉ 13°
CHÂTEAU PAUQUÉ - ABI DUHR

LUXEMBOURG | 8.5 | 38

2020 WHISPERING ANGEL
CHÂTEAU D'ESCLANS

LUXEMBOURG | 9 | 47

2021 L'ALYCASTRE ROSÉ
DOMAINE DE LA COURTADE (BIO)

FRANCE | 7.5 | 33

R E D

2019 PINOT NOIR BARRIQUE "WELLENSTEIN
FOULSCHETTE" 13,5° KRIER-WELBES (BIO)

LUXEMBOURG | 11 | 49

2020 SAINT NICOLAS DE BOURGUEIL "LA
CROISEE" DOMAINE DE LA COTELLERAIE (BIO)

FRANCE | 8 | 36

2020 BOURGOGNE "FLEUR DE PINOT" ROUGE
SANS SOUFRE, TRUCHETET (NATURAL)

FRANCE | 10 | 43

2018 MOULIN-A-VENT
CHÂTEAU DU MOULIN-À-VENT

FRANCE | 9 | 42

2020 "LES CREISSES"
DOMAINE LES CREISSES

FRANCE | 8.5 | 40

2020 BARBERA D'ALBA
ALTARE (BIODYNAMIC)

ITALY | 9 | 42

2018 NAKED RED
HEINRICH (NATURAL)

AUSTRIA | 7 | 30

.COM PREMIUM, ALENTEJO
TIAGO CABAÇO (WHITE, ROSE, RED)

PORTUGAL | 7 | 30

S P A R K L I N G

GARDEN SPRITZ
CHANDON

ARGENTINA | 11 | 50

CREMANT "LE CASTEL" BRUT 12,5°
KRIER-WELBES (BIO)

LUXEMBOURG | 9 | 35

CREMANT "JULIE" ROSÉ BRUT 13°
KRIER-WELBES (BIO)

LUXEMBOURG | 9 | 35

BRUT IMPÉRIAL
MOËT & CHANDON

FRANCE | 80