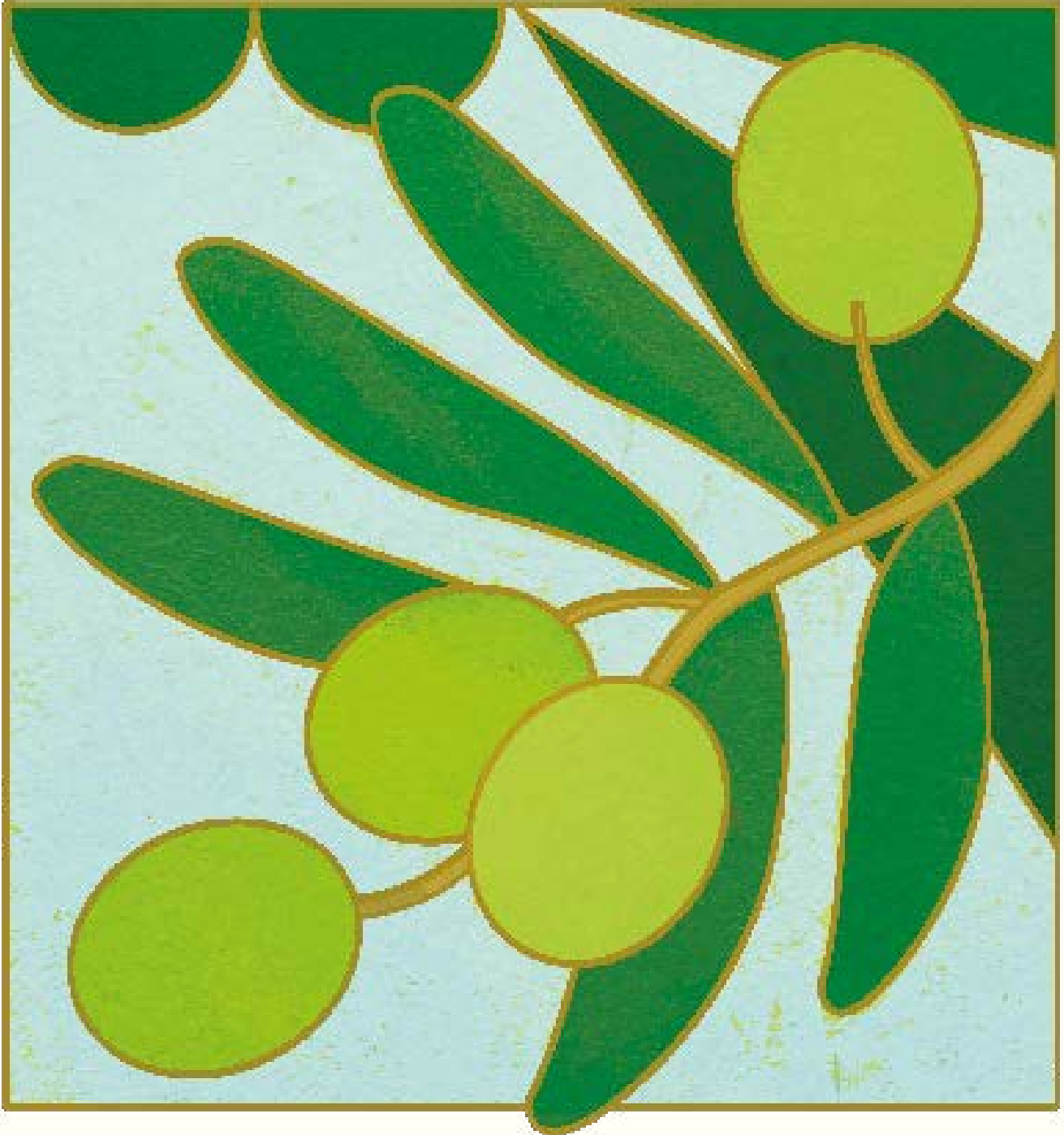




STAZIONE
L U X E M B O U R G



M E N U
S P R I N G S U M M E R

PER L'APERITIVO

OLIVES ALL'ASCOLANA	10
olives stuffed with pork meat, breaded and fried, arrabbiata sauce	
CROCCHETTE DI PATATE AL TARTUFO v	12
truffle-potato croquettes, tartar sauce	
MOZZARELLA DI BUFALA DOP IN CARROZZA v	13
breaded and fried bufala DOP, arrabbiata sauce	
CROQUE MONSIEUR	16
artisanal white bread, cooked ham, mozzarella, mornay sauce	
ANTIPASTO v	17
grilled and marinated vegetables with garlic and basil, bufala DOP, olives, bruschetta	
TEMPURA	17,5
shrimp, calamari, anchovies, courgette flowers, tartar sauce	
CRUDO DI PESCE	26
selection of our four types of fish crudi	
PIADINA v	11
white pizza flavored with za'atar, sea salt, EVO oil	
BURRATA DOP v or SMOKED BURRATA DOP v or STRACCIATELLA v or BUFALA DOP v	9,5
TUSCAN CURED HAM 100g	12

OUR SELECTION OF BOARDS

Our charcuterie and cheeses are directly sourced from Italian producers

PLANCHE TOSCANA	26
Tuscan cured ham, capocollo, pancetta, finocchiona	
PLANCHE FORMAGGI DEL SUD v	24
bufala DOP, stracciatella, smoked burrata DOP, burrata DOP	
PLANCHE MISTA	25
Tuscan cured ham, mortadelle, stracciatella, smoked burrata DOP	
PLANCHE STAZIONE	32
crocchette di patate, olives all'ascolana, capocollo, finocchiona, bufala DOP, burrata DOP	



MENU BAMBINI

18

MAIN (1 choice)

Fried chicken with homemade fries

Pizza Margherita v

Penne with tomato sauce and basil v / butter and parmesan v

DESSERT (1 au choix)

Tiramisù

Strawberry sundae / Chocolate-banana sundae

Ice cream (2 scoops)

SURPRISE

INSALATE

CAESAR POLLO	24
romaine lettuce, crispy chicken, Grana Padano DOP shavings, pancetta, egg, croutons, homemade Caesar dressing	
CAESAR SCAMPIS	26
romaine lettuce, grilled shrimp, Grana Padano DOP shavings, egg, croutons, homemade Caesar dressing	
THE NIÇOISE	23
mesclun, tuna, tomatoes, celery, radishes, green peppers, fava beans, anchovy, egg, black olives, spring onions, fresh basil, EVO oil	
BELLA BURRATA DOP v	22,5
burrata DOP, colourful tomatoes, organic pumpkin seeds	

CRUDI served with homemade fries

PASSION SALMON CEVICHE	29
fresh raw salmon, passion fruit marinade, red onions, coriander, cucumber, yuzu pearls	
COCO TUNA CEVICHE	32
fresh raw tuna, coconut milk, lime, fresh chili, candied ginger	
SALMON AVOCADO TARTARE	29
fresh raw salmon, avocado, organic lemon, preserved lemon, salmon roe, chives	

TUNA TERIYAKI TARTARE	32
fresh raw tuna, teriyaki sauce, edamame, spring onions, organic wakame seaweed	

STAZIONE TARTARE	28
hand-cut raw beef, egg yolk, red onions, capers, pickles, parsley, Worcester sauce, Tabasco	

BATTUTA DI MANZO	30
hand-cut raw beef marinated in organic lemon, hazelnuts, stracciatella, black truffle from Umbria	

PIATTI VEGANI

TABOULÉ vg	19
tabbouleh with sweet and sour dressing, seasonal vegetables	
VEGAN LINGUINE vg	20
sauce tomato, légumes de saison, basilic frais	
VEGAN RISOTTO vg	27
fava beans, green peas, colorful tomatoes, black truffle from Umbria	
PIZZA DEL GIARDINO vg	18
San Marzano tomato sauce, bell peppers, courgettes, aubergines, red onions, rocket salad, pangratatto	

SIDES

6

homemade fries

seasonal vegetables

roasted baby potatoes

seasonal salad

black truffle from Umbria 4g

11

v - vegetarian / vg - vegan

PASTA & RISOTTO *gluten-free option available +1€*

SPAGHETTI ALLA CHITARRA AL RAGÙ GENOVESE	22
homemade spaghetti, slow-cooked beef (4h) in white wine, onions, bay leaf	
LINGUINE CACIO E PEPE TARTUFO NERO v	28
Grana Padano DOP, pecorino, black pepper, truffle cream, black truffle from Umbria	
LASAGNES CON MELANZANE v	23
homemade lasagna pasta, tomato sauce, aubergine, bufala DOP, béchamel, fresh basil	
LINGUINE ALLA VONGOLE	27
clams, garlic, parsley, white wine	
SPAGHETTI ALLA CHITARRA GAMBERI ROSSI	29
homemade spaghetti, red prawns, datterini tomatoes, esepette pepper, broccoletti	
POLPETTE DELLA NONNA	24
linguine, slow-cooked beef meatballs in tomato sauce, smoked burrata DOP, fresh basil	
STAZIONE RISOTTO v	29
fava beans, green peas, colorful tomatoes, stracciatella, black truffle from Umbria	

CARNI

BEEF FILLET TAGLIATA STYLE approx. 250g	38
garlic, fresh Mediterranean herbs, roasted baby potatoes	
FREE-RANGE CHICKEN VOL-AU-VENT STYLE	29
free-range chicken with mushrooms and its vol-au-vent, roasted baby potatoes	

STAZIONE BURGER	26
artisanal bun, butcher's minced beef patty (180g), Tuscan pancetta, stracciatella, red onions, pak choi, homemade fries	

PESCI served with seasonal vegetables

TUNA TATAKI	34
fresh tuna, vierge sauce with colourful tomatoes, garlic, sesame seeds, fresh basil	
POLPO ROSTICCIATO	33
seared octopus, broccoli velouté, smoked stracciatella, spring onions, datterini tomatoes	
TEMPURA	29,5
anchois, scampis, calamars, fleurs de courgettes, sauce tartare	

DOLCI homemade

OUR TIRAMISÙ	12,5
RASPBERRY AND LIME TART	13
Breton shortbread, pastry cream, raspberries, lime, raspberry coulis	
PANNA COTTA	12
almond milk, dark chocolate, almond crumble, exotic fruit coulis	
MY BIG CHOU PROFITEROLE STYLE	14
artisanal craquelin choux, stracciatella ice cream, salted butter caramel, whipped cream, homemade hot chocolate, hazelnuts	

PIZZA NAPOLETANA *homemade*

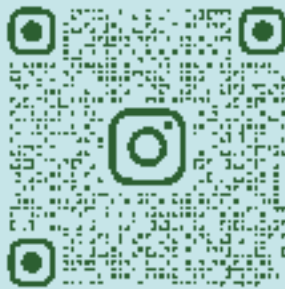
MARGHERITA v	14
San Marzano tomato sauce, mozzarella fior di latte, fresh basil, EVO oil	
REGINA MARGHERITA v	17,5
San Marzano tomato sauce, fresh mozzarella di bufala DOP, Grana Padano DOP, fresh basil, EVO oil	
PROSCIUTTO & FUNGHI	18
San Marzano tomato sauce, mozzarella fior di latte, cooked ham, mushrooms	
MARINARA	16
San Marzano tomato sauce, anchovies, garlic, oregano, black olives, fresh basil, EVO oil	
4 SEASONS	19
San Marzano tomato sauce, mozzarella fior di latte, cooked ham, mushrooms, artichokes, black olives, EVO oil	
5 FORMAGGI v	20
gorgonzola, taleggio, scamorza, mozzarella fior di latte, Grana Padano DOP	
DIAVOLA	20
San Marzano tomato sauce, mozzarella fior di latte, ventricina, fresh basil	
ORTOLANA v	19
San Marzano tomato sauce, mozzarella fior di latte, bell peppers, courgettes, aubergines, red onions, rocket salad, pangratatto	
TUTTO AL TARTUFO v	30
mozzarella fior di latte, truffle paste, black truffle from Umbria, fresh burrata DOP	
MORTADELLA	23
mozzarella fior di latte, mortadella, cherry tomatoes, pistachios, fresh smoked burrata DOP, fresh basil	
CALZONE CLASSICO	22
San Marzano tomato sauce, mozzarella fior di latte, cooked ham, egg, mushrooms, fresh basil	
FUOCO & FIAMME	24
San Marzano tomato sauce, mozzarella fior di latte, Nduja, fresh chilli, fresh burrata DOP, fresh basil	
LA SALMONE	24
mozzarella fior di latte, fresh saumon, stracciatella, lemon zest, cherry tomatoes, fresh basil	
DEL GOLFO	26
San Marzano tomato sauce, mozzarella fior di latte, scampi, clams, tuna, calamari, garlic, parsley, fresh basil, EVO oil	
LA CRUDAIOLA	24,5
piadina, Tuscan cured ham, colorful tomatoes, Grana Padano DOP, rocket salad, EVO oil	

CHOCOLATE-BANANA SUNDAE	12
French meringue, vanilla ice cream, salted butter caramel, whipped cream, homemade hot chocolate, bananas	
STRAWBERRY SUNDAE	12
French meringue, vanilla ice cream, strawberry coulis, whipped cream, fresh strawberries	
CAFÉ GOURMAND selection of desserts	14
ICE CREAM & SORBETS 3 scoops	11
ITALIAN CHEESE PLATTER	14
served with honey and toasted bread	



**OUR TEAM
HOPES YOU HAVE AN
EXCELLENT TIME!**

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