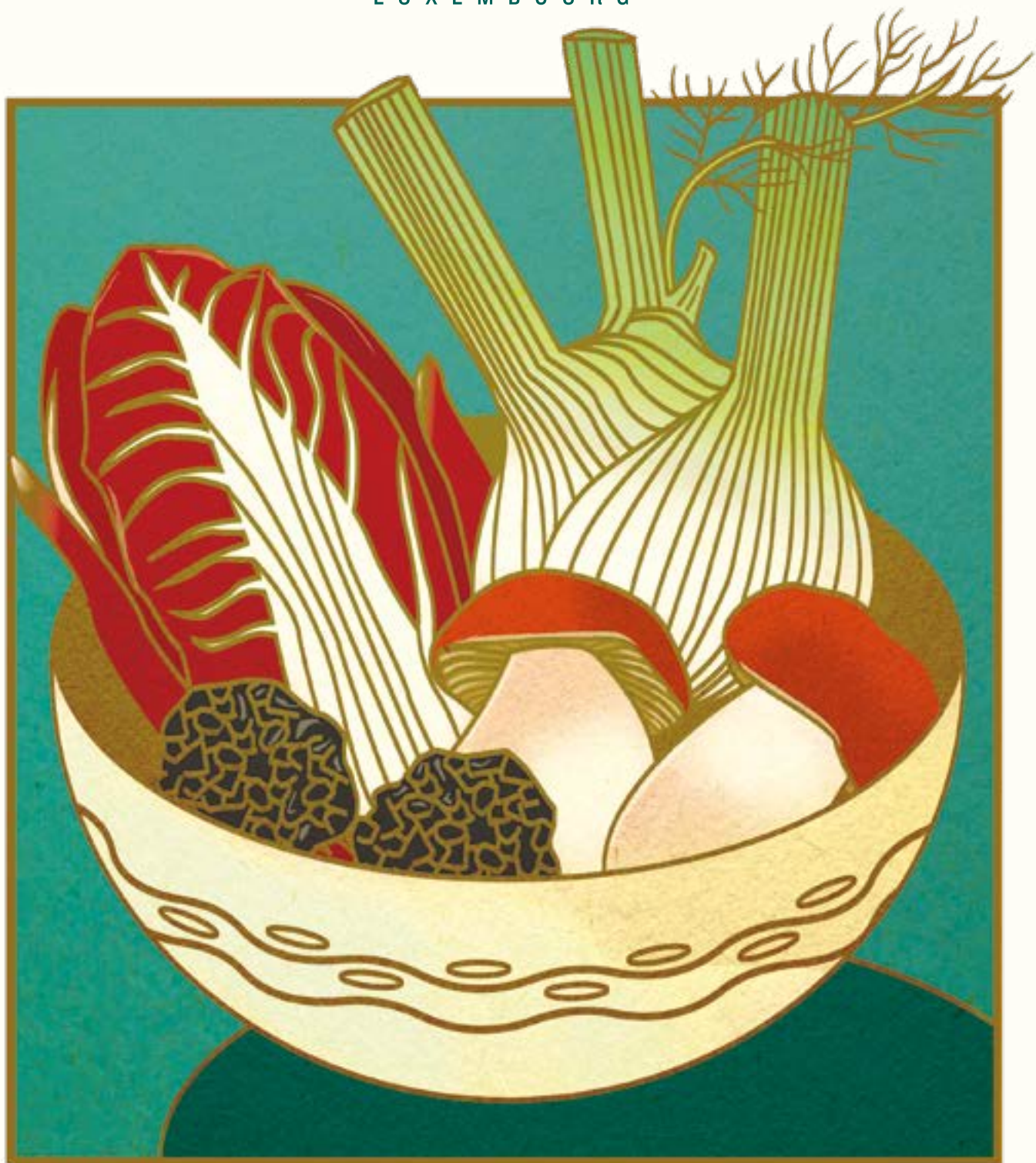




M E N U
AUTUMN-WINTER

PER L'APERITIVO

OLIVES ALL'ASCOLANA	10
olives stuffed with pork meat, breaded and fried, arrabbiata sauce	
CROCCHETTE DI PATATE v	11,5
sundried tomato and chive-potato croquettes, tartar sauce	
ARANCINI ALLA SICILIANA	13
mini meat ragù arancini, peas, arrabbiata sauce	
ACCIUGHE DEL CANTABRICO	14
bruschettas, Cantabrian anchovy fillets, stracciatella, chives	
ANTIPASTO v	19
grilled and marinated vegetables, confit artichokes, smoked burrata DOP, sundried tomatoes, bruschettina	
TEMPURA	17,5
shrimp, calamari, cod, pumpkin, tartar sauce	
CRUDO DI PESCE	26
selection of our four types of fish crudi	
PIADINA vg	11,5
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	14

OUR SELECTION OF BOARDS

Our charcuterie and cheeses are directly sourced from Italian producers

PLANCHE TOSCANA	27
Tuscan cured ham, capocollo, pancetta, finocchiona	
PLANCHE FORMAGGI v	25
Taleggio DOP, stracciatella, smoked burrata DOP, pecorino sardo	
PLANCHE MISTA	26
Tuscan cured ham, pancetta, pecorino sardo, smoked burrata DOP	
PLANCHE STAZIONE	32
crocchette di patate, olives all'ascolana, capocollo, finocchiona, arancini, pecorino sardo, burrata DOP	



MENU BAMBINI18

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	
Dame blanche	
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, fresh white grapes, homemade Caesar dressing	
AUTUNNO	23
kale, butternut squash, feta, Cantabrian anchovy fillets, egg, red onions, green olives, pumpkin seeds	
BELLA BURRATA DOP v	24
spinach shoots, burrata DOP, avocado, beetroot, pomegranate, chia seeds, mustard vinaigrette	
CRUDI <i>served with homemade fries</i>	
SALMON CEVICHE	30
raw salmon, mango, avocado, cherry tomatoes, lukewarm spicy broth (coriander, yuzu, soy sauce, sesame oil, coconut milk, chili)	
OCTOPUS CEVICHE	33
octopus with orange, white balsamic vinegar & honey marinade, edamame, chili, celery, red onions	
SALMON TARTARE	30
raw salmon, pomegranate juice and seeds, lime, Thai basil, spring onions	
COD TARTARE	31
raw cod, Granny Smith apple, mango, yuzu pearls, lemon, chives	
TARTARE STAZIONE	29
hand-cut raw beef, egg yolk, red onions, capers, pickles, parsley, Worcestershire sauce, Tabasco	
TARTARE AL TARTUFO NERO	32
hand-cut raw beef, truffle cream, Taleggio velouté, black truffle from Umbria	

PIATTI VEGANI

TORTIGLIONI ALL'ARRABBIATA vg	18
spicy tomato sauce with garlic, chili, parsley, EVO oil	
VEGAN RISOTTO vg	27
seasonal vegetables, black truffle from Umbria	
PIZZA DEL GIARDINO vg	18
San Marzano tomato sauce, bell peppers, courgettes, aubergines, onions, rocket salad, homemade potato crisps	
BELLA VEGAN vg	19
spinach shoots, avocado, beetroot, pomegranate, chia seeds, mustard vinaigrette	

SIDES

<i>homemade fries</i>	6
<i>seasonal vegetables</i>	6,5
<i>potato purée</i>	6
<i>potato purée with Umbria black truffle</i>	10
<i>rocket salad, Grana Padano DOP, cherry tomatoes</i>	6
<i>black truffle from Umbria 4g</i>	11

v - végétarian / vg - végan

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

PAPPARDELLE AL RAGÙ COME IN TOSCANA	23
homemade pappardelle, tomato sauce, slow-cooked beef (4h) in red wine, lemon zest, mint, basil	
TORTIGLIONI CACIO E PEPE TARTUFO v	29
Grana Padano DOP, pecorino, black pepper, truffle cream, black truffle from Umbria	
CANNELLONI VERDE v	24
homemade cannelloni stuffed with spinach, mushrooms & ricotta, gratinéed with Taleggio, reduced vegetable jus	
TROFIE AGLI SCAMPI	29
trofie with scampi, roasted tomatoes, bottarga di muggine, orange zest	
PAPPARDELLE IN GUAZZETTO	27
homemade pappardelle, tomato sauce, stewed baby octopus, samphire, chili, garlic, pine nuts, basil	
POLPETTE DELLA NONNA	25
linguine, slow-cooked beef meatballs in tomato sauce, burrrata DOP, basil	
STAZIONE RISOTTO	29
Tuscan sausage, smoked burrata, broccoli, black truffle from Umbria	

CARNI

ARGENTINIAN ANGUS RUMP STEAK approx. 250g	39
green peppercorn sauce, potato purée	
VEAL CHOP ALLA VALDOSTANA	36
cooked ham, Fontina cheese, reduced veal jus, potato purée	
STAZIONE BURGER	26
artisanal bun, beef patty, caramelized red onions, cucumber pickles, bufala DOP, tomato, romaine lettuce, avocado, homemade fries	

PESCI *served with seasonal vegetables*

COD FILET	34
roasted with miso and soy sauce	
POLPO ROSTICCIATO	33
seared octopus, pumpkin velouté, smoked stracciatella, pak-choi, colored radishes	
TEMPURA	29,5
shrimp, calamari, cod, pumpkin, tartar sauce	

DOLCI *homemade*

OUR TIRAMISÙ	12,5	ICE CREAM & SORBETS 3 scoops	11
LAVENDER CRÈME BRÛLÉE	12	DAME BLANCHE	12,5
LEMON TART		stracciatella ice cream, salted caramel, homemade hot chocolate, whipped cream, caramelized popcorn	
Breton shortcrust, lemon cream, candied lemon, meringue			
PASSION FRUIT MOUSSE	13	CAFÉ GOURMAND	14,5
mango and candied lemon, exotic fruit coulis, dark chocolate		selection of desserts	
CHOCOLATE BROWNIE	13	ITALIAN CHEESE PLATTER	14
salted caramel, caramelized pecans, vanilla ice cream		served with honey and toasted bread	



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

Tag us:



@stazioneluxembourg