



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 v	11,5
potato croquettes with basil and lemon, tartare sauce	
ARANCINI DELLA CASA v	13
arancini stuffed with smoked scamorza and fior di latte mozzarella, arrabbiata sauce	
BRUSCHETTA BUFALA E CRUDO	14
bruschettas, colourful tomatoes, bufala DOP, cured ham, garlic	
ANTIPASTO v	19,5
grilled vegetables with garlic and basil, confit artichoke hearts, sun-dried tomatoes, bruschettina with stracciatella and fresh tomatoes	
TEMPURA DEL MARE	18
shrimp, calamari, yellowtail, courgette flowers, tartare sauce	
TEMPURA DI VERDURE vg	17
courgettes, aubergines, courgette flowers, arrabbiata sauce	
CRUDO DI PESCE	26
selection of our different types of fish crudi	
PIADINA vg	11
white pizza flavored with rosemary, 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 DEL SUD v	25
bufala DOP, stracciatella, smoked burrata DOP, Tuscan pecorino	
PLANCHE MISTA	26
Tuscan cured ham, pancetta, Tuscan pecorino, smoked burrata DOP	
PLANCHE STAZIONE	32
arancini, crocchette di patate, green olives from Puglia, pancetta, finocchiona, Tuscan pecorino, 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	25
romaine lettuce, crispy chicken, Grana Padano DOP shavings, pancetta, egg, avocado, croutons, homemade Caesar dressing	
CAESAR SCAMPIS	26
romaine lettuce, grilled shrimp, Grana Padano DOP shavings, egg, melon, 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	24
colored tomatoes, burrata DOP, rocket salad, balsamic vinegar, EVO oil	
CRUDI served with homemade fries	
SALMON CEVICHE	30
fresh raw salmon, avocado, red onion, colored tomatoes, samphire, homemade teriyaki sauce	
YELLOWTAIL CEVICHE	32
fresh raw yellowtail, fresh and candied ginger, coriander, lime, red onion, sweet potato crisps, grilled corn, mirin	
YELLOWTAIL TARTARE	32
fresh raw yellowtail, passion fruit and turmeric leche de tigre marinade, edamame, candied mango, spring onion	
STAZIONE TARTARE	29
hand-cut raw beef, egg yolk, red onions, capers, pickles, parsley, Worcester sauce, Tabasco	
TARTARE AL TARTUFO NERO	32
hand-cut raw beef, marinated in yuzu, coriander, burrata DOP, black truffle from Umbria	
PIATTI VEGANI	
SPAGHETTI ALLA CHITARRA VEGAN vg	19
homemade spaghetti, seasonal vegetables, basil, tomato sauce, EVO oil	
VEGAN RISOTTO vg	27
fava beans, peas, colored tomatoes, black truffle from Umbria	
PIZZA DEL GIARDINO vg	18
San Marzano tomato sauce, bell peppers, courgettes, aubergines, red onions, rocket salad, sweet potato crisps, basil, EVO oil	
POMODORI VEGANI vg	19
colored tomatoes, melon, basil, chia seeds, balsamic vinegar	
TEMPURA DI VERDURE vg	26,5
courgettes, aubergines, courgette flowers, arrabbiata sauce, seasonal vegetables	
SIDES	
homemade fries	6
seasonal vegetables	6,5
roasted baby potatoes	6
rocket salad, Grana Padano DOP, cherry tomatoes	6
black truffle from Umbria 4g	11

v - vegetarian / vg - vegan

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

SPAGHETTI ALLA CHITARRA RAGÙ BOLOGNA	24
homemade spaghetti, slow-cooked beef (4h) in milk, porcini mushrooms, tomato sauce, pancetta, sage	
LINGUINE CACIO E PEPE TARTUFO NERO v	29
Grana Padano DOP, pecorino, black pepper, truffle cream, black truffle from Umbria	
LASAGNES ALLE ZUCCHINE v	24
homemade lasagna pasta, courgettes, basil pistou, baked with Italian cheeses	
LINGUINE ALLE VONGOLE	30
clams, garlic, parsley, white wine, colored tomatoes	
SPAGHETTI ALLA CHITARRA LANGOUSTINES	34
homemade spaghetti, langoustines, lemon bisque, colored tomatoes, basil, Espelette pepper	
POLPETTE DELLA NONNA	25
linguine, slow-cooked beef meatballs in tomato sauce, stracciatella, basil	
STAZIONE RISOTTO	29
N'duja cream, seasonal vegetables, burrata DOP, lemon thyme, black truffle from Umbria	

CARNI

TAGLIATA OF ANGUS RUMP STEAK approx. 250g	39
rocket salad, cherry tomatoes, Grana Padano DOP shavings, roasted baby potatoes	
STUFFED CHICKEN SUPRÊME	27
filled with fior di latte mozzarella, goat cheese, spinach shoots, lime jus, roasted baby potatoes	
STAZIONE BURGER	26
artisanal bun, beef patty, smoked burrata, caramelised red onions, pancetta, roasted tomato, lettuce, basil pistou, homemade fries	

PESCI *served with seasonal vegetables*

ROASTED YELLOWTAIL FILLET	33
carpers, olives, colored tomatoes, lime	
ROASTED OCTOPUS	33
seared octopus, tomato velouté, Tuscan pecorino, broad beans, piquillo peppers, preserved lemon	
TEMPURA DEL MARE	29,5
scampis, calamars, sériole, fleurs de courgette, sauce tartare	

DOLCI *homemade*

MY BIG CHOU PROFITEROLE STYLE	14,5
artisanal craquelin choux, vanilla ice cream, salted butter caramel, whipped cream, homemade hot chocolate, caramelised popcorn	
STRAWBERRY AND LIME TART	13,5
Breton shortbread, pastry cream, strawberries, lime	
CHOCOLATE MOUSSE	12,5
salted butter caramel, caramelised pecans	
SEASONAL FRUIT SALAD	13
candied ginger, fresh mint, lemon sorbetn	

PIZZA NAPOLETANA *homemade*

MARGHERITA v	14
San Marzano tomato sauce, mozzarella fior di latte, basil, EVO oil	
REGINA MARGHERITA v	17,5
San Marzano tomato sauce, fresh mozzarella di bufala DOP, Grana Padano DOP, basil, EVO oil	
PARMIGIANA v	22
sauce tomate San Marzano, mozzarella fior di latte, pecorino, aubergines, scamorza, basil, EVO oil	
MARINARA	16
San Marzano tomato sauce, anchovies, garlic, oregano, black olives, basil, EVO oil	
CAPRICCIOSA	21,5
San Marzano tomato sauce, mozzarella fior di latte, cooked ham, mushrooms, artichokes, black olives, basil, EVO oil	
5 FORMAGGI v	20,5
gorgonzola, fontina, smoked scamorza, mozzarella fior di latte, ricotta, walnuts	
DIAVOLA	23
San Marzano tomato sauce, mozzarella fior di latte, ventricina, burrata DOP, basil, EVO oil	
ORTOLANA v	20
San Marzano tomato sauce, mozzarella fior di latte, bell peppers, courgettes, aubergines, red onions, rocket salad, pangratatto	
TUTTO AL TARTUFO v	31
mozzarella fior di latte, cacio e pepe tartufo nero, stracciatella, black truffle from Umbria, basil, EVO oil	
CALZONE NAPOLI	24
San Marzano tomato sauce, mozzarella fior di latte, cooked ham, mild salami, ricotta, basil, EVO oil	
CALZONE DEL SUD v	23
San Marzano tomato sauce, mozzarella fior di latte, bufala DOP, colored tomatoes, basil, EVO oil	
FUOCO & FIAMME	24
San Marzano tomato sauce, mozzarella fior di latte, colored tomatoes, Nduja, smoked burrata DOP, fresh chilli, basil, EVO oil	
ORTO & MARE	25
colored tomato velouté, mozzarella fior di latte, scampi, sweet potato crisps, spring onions, basil, EVO oil	
LA CRUDAIOLA	24,5
piadina, Tuscan cured ham, colored tomatoes, bufala DOP, rocket salad, oregano, garlic, basil, huile EVO	

RASPBERRY SUNDAE	13
French meringue, vanilla ice cream, raspberry coulis, whipped cream, fresh raspberries	
OUR TIRAMISÙ	12,5
ICE CREAM & SORBETS 3 scoops	11
CAFÉ GOURMAND	14,5
selection of desserts	
ITALIAN CHEESE PLATTER	14



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

Tag us:



@stazioneluxembourg