

# “LA PÉNICHE VINTAGE”

## *Our Starter and Suggestions*

<b><i>Creamy Pumpkin Soup in a loaf of Bread with Chestnut Chips</i></b> <i>with or without Bacon</i>	12,- €
<b>« Bouneschlupp »</b> <i>with Alps Bread</i>	9,- €
<b>Our Tartes, to share</b> <i>“Gratinée or Salmon or Veggie”</i>	15,- €
<b><i>Sausage and Cheese Specialities from Luxemburg</i></b> <i>Sausage, Pasty, Cheese, Jelly</i>	16,- €
<i>served with Fries and Salad</i>	24,- €
<b>« Feiertengzalot »</b>	15,- €
<b><i>Quiche from the Mosel, Onions, Bacon, raw Vegetables and Salad</i></b>	13,- €
<i>Three « Gromperekichelcher » with Apple Compote</i>	11,- €
<b>VEGETARIAN Mediterranean Plate</b> <i>Olive, Tomatoes, Mozzarella, Tapenades, Vegetables</i>	16,- €
<b>VEGAN Hummus &amp; Falafel, Dips.....</b>	12,- €
<b><i>For our ship's boy</i></b>	
<i>Chicken Nuggets, Fries (Mayo, Ketchup)</i> <i>or</i> <i>fried Sausage, Fries (Mayo, Ketchup)</i> <i>or</i> <i>Fish Nuggets, Fries (Mayo, Ketchup)</i>	10,- € par plat

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## Our Main Dishes and Suggestions

<b>Luxemburg Burger 240 gr</b> « La Péniche VINTage » Beef with double Cheese, fried Onions, BBQ-Sauce, Tomatoes, sour Cucumber with or without Bacon	27,- €
<b>Paraguay Rump Steak, Fries &amp; Vegetables</b>	31,- €
<b>Veal Cordon Bleu filled with Ham and Cheese, Fries &amp; Vegetables</b>	30,- €
« <b>Wainzoossiss</b> » Mustard Sauce & roasted Potatoes	22,- €
<b>Chicken Vol-au-Vent, Fries &amp; Vegetables</b>	24,- €
<b>Pork Knuckle 900gr with Sauerkraut, Potatoes</b>	26,- €
<b>Roasted Veal Kidney, Port Wine Sauce &amp; fresh Tagliatelle</b>	26 €
<b>Grilled Filet of Cod, sweet Potato Mash, white Wine Sauce &amp; seasonal Vegetables</b>	28,- €
<b>Scampi's with Indian Curry Sauce, Tagliatelle</b>	26,- €
« <b>Mehl Kniddel</b> » with Bacon	18,- €
« <b>Savoyarde</b> » cheeses Fondue & Sausage selection	29,- €
<b>Oven backed Camembert 400gr, Sausage selection</b>	29,- €
<b>VEGGIE Burger</b> « La Péniche VINTage »	24,- €
<b>VEGETARIAN sweet Potato Mash</b> with Zucchini	19,- €
<b>VEGETARIAN Pumpkin Risotto</b> with roasted Pumpkin Seed and Pumpkin Seed Oil	21,- €
<b>VEGAN Gyoza</b> filled with Vegetables, Enokis-Mushrooms, Coconut milk, fresh Asian Vegetables	23,- €

# “**LA PÉNICHE VINTAGE**”

## *Our Desserts*

<b>Belgian Waffle</b> with Nougat Ice-Cream and warm chocolate Sauce	9,- €
<b>Café Glace</b>	8,- €
« <b>Winter Dream</b> » <b>Sundae</b> Cookies Nuts, Speculoo, Walnut Maple Syrup and warm sour Cherries	10,- €
<b>Sweet Tartelett</b> with Mohn-Marzipan Mousse	9,- €
<b>Pumpkin Pie</b> with Ginger and Vanilla Ice-Cream	10,- €
Our « <b>Café Gourmand</b> »	11,- €

**Every Friday and Saturday Night**  
**Mini – Gigs for our Guests**  
**« La Péniche VINTage »**

**4 & 5 February 2023 « WINE CHEESE ENJOY »**  
**Valentine's Day 14.02.2023**

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