

TAILORS

RESTAURANT

We're glad you're here!!!



TAILORS

CONCEPT

We want your experience to be the best in Luxembourg. Because it is important for us to take care of our customers

To guarantee you an unforgettable custom suit, we have designed an easy and fun menu that expresses the taste of "Tailors" and our cuisine

Discover our menu and let yourself be carried away by the flavour of our dishes!



An author's cuisine, delicate and creative

Giuseppe Molinaro, he travelled several countries to build his culinary philosophy as France, Italy, and Asia.

Following his travels, he returns to Luxembourg to develop and put into practice his generous cuisine.

After experiences in 6 Michelin starred restaurants, last at Joël Robuchon's "Atelier", today he can offer this cuisine that mixes tastes and scents of the world.



TAILORS

STARTERS

Truffle, scampi, green apple (2,9)	24
Winter salad (purple cabbage gazpacho, Chianina tataki) (1,12)	25
Roasted Artichoke (3,7)	22
Fennel cream, star anise, lemon and liquorice (1,7,9)	18
Beetroot, egg, white onion (1,3,7)	19
Mont Blanc pink shrimp (chestnut, shrimp, brandy, mandarin) (1,2,7,8)	26

TAILORS

OUR HOME-MADE PASTA

	<i>Starter</i>	<i>Main Dish</i>
Risotto with Cime di rapa (7)	19	25
Burrata Cappellacci, yellow winter tomato, lavender oil (1,3,7)	18	24
Mezzemaniche with boar stew, chestnut strips, laurel aria (1,7)	19	25
Spaghetti, clams, saffron and liquorice (1,14)		27
Fettuccine, ceps and pine (1,3,7)		27

MAIN DISHES

Turbot, broccoli, pollen and bagna cauda (7,4)	29
Duck leg, pomegranate, beetroot (1,9)	29
Half-cooked salmon, smoked paprika, brussels sprouts, wasabi leaves (4,10)	30
Uruguay Ribeye, pumpkin and polenta (1,7,9)	40
Chianina Filet, pumpkin and polenta (1,7,9)	45
Deer saddle, salsify and chamomile (7,9)	28



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DESSERT

Truffle (1,3,7,8)	14
Absolute of Rapa (1,3,7)	12
Popcorn (1,7)	10
Cheese Selection with home-made Hazelnut Bread	18



TAILORS

LISTE OF ALLERGENS

- 1) **CEREALS** containing gluten such as wheat, rye, barley oats, spelled, kamut and their derivatives and derivatives
- 2) **CRUSTACEANS** and shellfish products
- 3) **EGGS** and egg products
- 4) **Fish** and Fishery Products
- 5) **PEANUTS** and peanut products
- 6) **SOYA** and soy products
- 7) **MILK** and milk-based products (including lactose)
- 8) **FRUITS WITH SHELL** such as almonds, hazelnuts, walnuts, pistachios and their products
- 9) **CELERY** and celery products
- 10) **SENAPE** and mustard products
- 11) **SESAME SEEDS** and sesame seed products
- 12) **SULFATE DIOXIDE AND SULPHATES** at concentrations greater than 10 mg / kg or 10 mg / liter in terms of total sulfur dioxide
- 13) **LUPINE** and lupine products
- 14) **MOLLUSC** and based shellfish products



TAILORS

I go into the woods because I want to live wisely, to face only the essential facts of life and see if I discover their secrets. Getting lost in the woods at any time is a surprising, memorable and precious experience.

The forest is like your soul, life in the leaves, sometimes in the deepest darkness you hide new adventures, come and discover them in our Tasting Menu!

The Darkness of the Forest - 70 €

« For the entire table »

"You will discover the exciting flavours of the undergrowth wood"

Winter salad (purple cabbage gazpacho, Chianina tataki) (1,12)

Cappellacci di Burrata, yellow winter tomato, lavender oil (1,3,7)

Fettuccine, ceps and pine (1,3,7)

Wild boar, baby oyster mushrooms, blueberry demi-glace (1,7)

The truffle (1,3,7,8)

The Winter Sea - 85 €

« For the entire table »

"By listening to the sound of the sea, beneficial frequencies are discovered"

Mont Blanc pink shrimp (chestnut, shrimp, brandy, mandarin) (1,2,7,8)

Risotto with Cime di rapa (7)

Spaghetti, clams, saffron and liquorice (1,14)

Turbot, broccoli, pollen and bagna cauda (7,4)

Half-cooked salmon, smoked paprika, brussels sprouts, wasabi leaves (4,10)

Absolute of Rapa (1,3,7)



TAILORS

The Green Wood - 60 €

« For the entire table »

« *"We walk easily in the green wood"* »

Beetroot, egg, white onion (1,3,7)

Fettuccine, ceps, pine and truffle (1,3,7)

Roasted Artichoke (3,7)

Absolut of Rapa (1,3,7)

The Precious Truffle- 110 €

« For the entire table »

"The magic of looking in the woods and the emotion of his taste"

Truffle, scampi, green apple (2,9)

Mezzemaniche with boar stew, chestnut strips, laurel aria and truffle (1,7)

Fettuccine, ceps, pine and truffle (1,3,7)

Deer fillet, salsify, chamomile and truffle (7,9)

The truffle (1,3,7,8)