



LEA LINSTER  
*Restaurant*

17, route de Luxembourg

L-5752 Frisange

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MAKE YOUR CHOICE OUT OF OUR 3 MENUS CREATED BY  
*LOUIS LINSTER*

**4 COURSES 129 €**

CHOICE OF : 1 STARTER 1 FISH 1 MEAT 1 DESSERT

WINE PAIRING 4 GLASSES 68€

**6 COURSES 169 €**

CHOICE OF : 2 STARTERS 2 FISHES 1 MEAT 1 DESSERT

WINE PAIRING 6 GLASSES 90€

**7 COURSES 189 €**

CHOICE OF : 2 STARTERS 2 FISHES 2 MEATS 1 DESSERT

WINE PAIRING 7 GLASSES 100€

ALWAYS AVAILABLE FOR THE MEAT DISH:  
LEA'S RENOWN  
LAMB « BOCUSE D'OR » 1989

**CHEESE SELECTION**

MASTER CHEESEMAKER WOLFRAM SCHREIER  
24€ SUPPL.

SHOULD YOU HAVE QUESTIONS ABOUT ALLERGENS,  
PLEASE CONTACT OUR SERVICETEAM.

SINCE WE ONLY USE FRESH PRODUCTS,  
PLEASE EXCUSE US  
IF SOMETIMES SOME OF THEM ARE MISSING FROM OUR SUPPLIERS.

## STARTERS

**DUCK FOIE GRAS**

TERRINE / CONSOMME / ARTICHOKE

**DIEPPE SCALLOPS SUPPL. 10G CAVIAR 30€**

RAW AND MARINATED / BEETROOT / CORAIL / CAVIAR

**GREEN ASPARAGUS FROM ROBERT BLANC**

KALAMANSI / YUZU / EGG YOLK

## FISH AND SHELLFISH

**GAMBERO ROSSO**

FENNEL / ORANGE / TAGGIASCHE

**SCOTTISH SALMON**

CONFIT AT 45°C / DAIKON / BUTTERMILK / DILL

**SOLE**

PEAS / SORREL / MORELS

## MEATS AND POULTRY

**« ANGUS » BEEF FROM CASTILLA**

CELERY / BLACK GARLIC / BEEF JUICE

**PIGEON FROM MIERAL (SERVED FOR MIN. 2 PERSONS)**

BRIOCHE / FOIE GRAS / KUMKUAT

**PORK FROM CANTAL**

BROAD BEANS / SAVORY / POMMES DAUPHINES

## DESSERTS

**MILLE FEUILLE**

PUFF PASTRY / MADAGASCAR VANILLA / CARAMEL

**RHUBARBE**

BLOWN SUGAR / MOUSSE / YOGURT

**EXOTIC FRUITS**

PINEAPPLE / COCONUT / MANGO / PASSIONFRUIT

**WOULD YOU PREFER CHEESE TO OUR DESSERT**

THANK YOU FOR LETTING US KNOW AT YOUR ORDER (SUPPL 14 €)