

Welcome
to Aal Eechternoach

- Local & Regional -
- since 1998 -



The whole team wishes you
beautiful moments
at our restaurant and enjoy your meal!

Our opening hours:

Every day from 11.00 am
Closed all day Thursday!

For reservations:

info@aaleechternoach.lu | Phone.: +352 26 72 08 80

Website: www.aaleechternoach.lu



Delivery service in the evening
from 6.00pm to 9.30pm
within a radius of 15 kilometer and from 30 euros



Our evening offers

together with our local producers
(from 6.00 pm)

Mondays:

Angus beef goulash from Fromburg ^{1,3,7}
with pasta (19,90)

Tuesdays:

Wine sausages from our butcher Saeul
in mustard sauce
with mashed potatoes and vegetables ^{7,10} (18,90)

Wednesdays:

„Mac and Cheese“
with Berdorfer cheese „Roude Bouf“ ^{1,7} (16,90)

Thursdays:

Closed

Fridays:

Theme-night

Saturdays:

Chicken pastry from the Lausberg farm ^{1,7}
with French fries and salad (20,90)

Sundays:

Every Sunday we have cakes from the bakery **Jeitz**

For more information: www.aaleechternoach.lu

or scan this QR-Code:



All dishes with  - Logo are vegetarian / vegan!

Aal Eechternoach - Menu

You don't know what you want to eat? Let us surprise you!

3 course menu

Starter + main course + dessert
(vegetarian also possible) 

39,90 / per person

Our starters

Luxembourgish beef tartare with sour cream,
quail's egg and lumpfish-caviar ^{3,4,7,10} 15,20

Breaded, green asparagus with raw ham from our butcher Saeul,
Hollandaise sauce with blood orange, chanterelles and
roasted bread from the bakery Jeitz ^{13,7} 14,90

«Egg Benedict»
with avocado, hollandaise sauce, poached eggs on whole-grain bread ^{13,4,7}
and smoked salmon 15,90

Blood sausage on roasted bread from our local bakery Jeitz
with chanterelles, figs and roasted onions ^{1,7} 13,90

Bruschetta with pumpkin, Berdorfer goat cheese and honey  11,90
Alternativ without goat cheese with vegan parmesan (vegan)

Beef carpaccio "Produit du Terroir", ^{7,8}
Berdorfer truffle cheese mousse, rocket pesto and pine nuts 14,90 | 18,90

All prices in € incl. VAT & friendly service

Our soups

Pumpkin cream soup with chorizo, pumpkin seeds and sour cream ⁷	8,90
Parsnip soup with soya cream (vegan) ⁶ 	8,90

Kids menu (up to 12 years)

Small Echternocher ¹ 100%-beef-Burger with French fries	11,90
Round Echternocher ^{1,7} Kids-Pizza	10,20
Echternocher Noodle ^{1,3,7} Noodles in a cream sauce with Luxembourgish cooked ham	9,90

Pasta & Risotto

„Lausberg Suprême“ ^{1,7} with the best from the Lausberg chicken, creamy parmesan pasta and chanterelles	19,90
„Roude Bouf“ ^{1,3,7} Risotto with ceps, Berdorfer cheese „Roude Bouf“, bacon and roasted onions	18,20
„Aal Echternoch Steakhouse-Pan“ ^{1,3,7,8} with grilled beef stripes „Produit du Terroir“, pine nuts, parmesan, rocket and cherry tomatoes	18,90

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Our salads

„Berdorfer Goat-Cheese-Salad“ ^{1,7,8}

Mixed salad of the season with grains,
Berdorfer goat cheese on fresh bread

with bacon and Luxembourgish honey 16,90

Chicken-Salad « À la Lausberg » ^{1,3}

Mixed salad of the season with grains,

and crispy breaded chicken fillet from the Lausberg farm 17,20

Nizza Salad ^{1,3,4,7,10}

Mixed salad of the season with seared tuna, anchovies, grenaille potatoes, olives,
and quail eggs

18,90

Extra Dressing 1,00

Dressings:

Honey-mustard-dressing ¹⁰ - vinegar/oil - French dressing ^{3,10}

For vegetarians

Veggie-Bowl ^{6,7} ✓

with marinated tabouleh, falafel, avocado, sweet peppers,

salad on sour cream 17,90

Vegan PowerBowl ^{1,6,8,13} ✓

Bowl with pumpkin-chili-balls, grains, raisins, avocado,

salad, mashed potatoes and peppermint-coriander-dip 18,90

Grilled cauliflower on chimichurri ✓

with Jerusalem artichoke and coriander (vegan) ⁸ 15,90



Main Course

Speciality of the month:



Dry Aged Entrecôte ±250gr "Produit du Terroir"
pepper sauce, chanterelles, fried onions and pumpkin puree ^{1,7}

32,90

Dry Aged Flat Iron Steak „Produit du Terroir“
in his sauce with potato gratin and glazed carrots ^{1,7}

27,90

Codfish wrapped in bacon
with broccoli, potatoes and sweet pepper sauce ^{4,7}

23,90

Veal Cordon Bleu
filled with Berdorfer cheese and Luxembourgish ham,
with herb potatoes, chanterelle sauce and vegetables ^{1,3,7}

23,90

Fresh mussels with Luxembourgish white wine sauce,
French fries and salad ^{17,14}

19,90

An other side dish?

Truffled chick pea fries	3,90
French fries	2,90
Sweet potato fries	3,20
Mixed salad	2,90
Truffle-mayonnaise	1,00
Mayonnaise / Ketchup - Moutarderie de Luxembourg	0,50/dish

Our homemade burgers

All burgers with French fries, coleslaw and fresh burger bun from our local bakery Jeitz

Chimichurri Burger ^{1,3,7,10}

100% Luxembourgish beef from our local butcher Saeul |
homemade chimichurri | Berdorfer cheese | tomato |
gherkin | salad | braised onions 18,20

„Bacon Jam Burger“ ¹

100% Luxembourgish beef from our local butcher Saeul |
homemade bacon jam | Berdorfer cheese |
tomato | gherkin | salad | braised onions 17,90

„Knusper Poulet Burger“ ^{1,3,6,7}

Chicken fillet from the Lausberg farm breaded with panko |
chili-mayonnaise | rocket | tomato | braised onions 18,90

„Aal Echternoch XL Burger“ ^{1,7,10}

with BBQ-sauce | double meat (100% Luxembourgish beef) | bacon | gherkin |
tomato | Berdorfer cheese | salad | braised onions 21,90



Winner „Veggie-Burger-Contest 2020“:

The new „Veggie-Burger“ is now vegan  ^{1,7} (with mixed salad)
with mediterranean vegetables-semolina-patty |
tomato-spinach-ketchup | tomato | salad | red onions 17,90

Vegan „Pulled Jack Burger“ ¹  (with mixed salad)
with homemade pulled-jackfruit in BBQ-sauce |
gherkin | tomato | salad | red onions 17,90

Burger Upgrade

Extra fried egg ³, cheese ⁷ or bacon 1,00

Other side dish ?

Sweet potato fries 1,00
with truffle-mayonnaise 1,00
with mayonaise / ketchup 0,50/dish
with truffled chick pea fries 2,50

Our pizzas from the stone oven

All pizzas with Luxembourgish mozzarella & homemade tomato sauce
Gluten free +2,00€



Pizza of the month

ChampiHam Deluxe ^{1,7} 16,90
Luxembourgish, raw ham | ceps | parmesan

Pizza Magrét ^{✓ 1,7} 10,90
Basil | oregano | cherry tomatoes

Pizza Zoossiss ^{1,7} 12,90
Luxembourgish salami from our local butcher Saeul | oregano

Pizza Veggie ^{✓ 1,7,12} 14,20
Seasonal grilled vegetables | rocket | black olives

Pizza Hamanas ^{1,7} 13,90
Luxembourgish cooked ham from our local butcher Saeul | pineapple | oregano

Pizza Scharf Zoossiss ^{1,7} 13,20
Luxembourgish, hot salami from our local butcher Saeul | jalapenos | oregano

Pizza Thon ^{1,4,7} 14,20
Tuna | red onions | black olives

Pizza Séiss Geess ^{✓ 1,7,8} 16,40
Berdorfer goat cheese | Luxembourgish honey from Beiefritz | rocket | walnuts



Pizza Champi-Ham ^{1,7} 14,50
Luxembourgish, cooked ham from our local butcher Saeul | fresh mushrooms | oregano

All prices in € incl. VAT & friendly service

Pizza Rustikalesch ^{1,7,8}	16,90
Luxembourgish, raw ham from our local butcher Saeul pine nuts basil pesto rocket	
Pizza Poulet-BBQ ^{1,7}	16,90
BBQ-sauce Chicken-fillet from the Lausberg farm sweet pepper red onions	
Pizza „Berdorfer Trüffel“ ^{1,7}	16,90
Luxembourgish, raw ham from our local butcher Saeul Berdorfer truffle-cheese rocket	
Pizza Crevette ^{12,7}	16,90
Shrimps in garlic oil red onions spinach garlic oil	

Our „Flamkuch-Pizzen“ from the stone-oven

All pizzas „Flamkuch“ with sour cream

Pizza Flamkuch „Speck“ ^{1,7}	13,90
Bacon red onions	
Pizza Flamkuch „Saumon“ ^{14,7}	16,90
Homemade smoked salmon pine nuts spinach	
Pizza Flamkuch „Geessekéis“ ^{1,7} 	15,90
Berdorfer goat cheese red onions Luxembourgish honey rosemary	
Pizza Flamkuch „Veggie“ ^{1,7} 	14,60
Seasonal grilled vegetables rocket red onions	

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In the end some sweet dessert

Raspberry-mousse in puff pastry with mascarpone ^{13,7}	9,20
Vegan soy-yogurt with fresh berries,  agave, oat flakes and nuts ^{16,8}	9,20
Berdorfer ice cream - different flavors ⁷	3,00 / cup
Churros with chocolate sauce ^{1,7}	8,90
Vegan apple strudel from our local bakery Jeitz  with vegan salted caramel ice cream ¹	8,90
Woarmen Berdorfer ⁷ - Vanilla ice cream from Berdorfer with hot chocolate sauce	7,90
Pumpkin almond cake with vanilla cream and pistachio ice cream ^{13,7,8}	8,90

To finish

Buff - Magenbitter	5,00	Äppel, Biren, Neelches	6,00
Grappa Wäiss	5,90	Quetsch, Kiischt	6,50
Grappa Barrique	7,40	Mirabelle, Framboise	7,90
Sambucca	5,50	Poire Williams	7,90
Calvados Camadonven	6,50	Hunneg, Sumsi on Fire	5,00
Bailey's	5,00	Glenmorangie 10J	7,90
Amaretto Disaronno	5,00	Diedenacker No 1	8,20
Oh! Cello - Orangenlikör	5,00	Lagavulin 16J	9,20
Cognac Remy Martin	6,50	Coal Ila 15J	15,90
Cognac Tesseron XO.	10,50		

For other drinks look at our menu

All prices in € incl. VAT & friendly service

Jis lokal & regional Produzenten an Fournisseuren

Fir den Honger

Fromagerie Schmalen
Bäckerei Jeitz
Frombuerger Haff
Metzlererei Saeul
Geflügelhof Lausberg
La Provençale
Fromagerie du Luxembourg

Berdorfer Kéis, Roude Bouf & Geessekéis
Baguetten, Bréidercher & Paschtéit
Fleesch vum Angus-Rënd
Ham, Zoossiss, Träipen, Rëndfleesch,...
Alles vum Poulet
Iisen Fournisseur vun hei
Mozzarella fir iis Pizza

Fir den Duuscht

Molkerei Thiry
Tudorsgeeschter

FRU
Hierber Brennerei
Caves Wengler
Opyos

Téi vum Séi
Gerolsteiner
Niehoffs Vaihinger
Afri-Cola
Ramborn
Diekirch
Battor
Vermor
Echternacher Brauerei
Beiefritz
Domaine Viticole Pundel-Hoffeld

Château de Beaufort
Buff
Mellis
Lilienhaff
Diedenacker Brennerei

Frësch & fair Mëllech
Dreppen, Appeljus, Hielänner-Sirop,
Appel-Wäin
Wäiner (Kollibri, Terraphon, Riesling)
Limoncello, Whisky, Rhum, Sambucca, Gin
Verschidden Alkohol
Gin (Navy Strength, Sloe Gin, Cask Aged)
and Luxembourgish Pastis
Brennessel, Éisleker, Gléckstéi, Fenschel
Waasser & Limonaden
All iis Jus- an Ice Téi-Zorten
Déi beschten Cola aus Däitschland
Cider & Glühcider
Iis Haaptbrauerei
Amer vun Lëtzebuerg
Vermouth vun Lëtzebuerg
Echternacher Béier - Hellen, ongefiltert
Lëtzebuenger Béier mat Hunneg
Lëtzebuenger Wäiner
(Elbling, Rivaner, Riesling, Auxerrois,
Pinot Gris, Gris de Gris, Pinot Noir, ...)
Cassis Likör
Lëtzebuenger Maagebitter
Hunneg Schnaps
Hunneg Drepp
Calvados Camadonven, Whisky No1,
Mispeldrepp

Erklärung zu den Allergenen

- 1 Glutenhaltiges Getreide und daraus hergestellte Erzeugnisse.
Weizen, Roggen, Gerste, Hafer, Dinkel, Kamut (Korasanweizen)
- 2 Krebstiere und daraus hergestellte Erzeugnisse
- 3 Eier und daraus hergestellte Erzeugnisse
- 4 Fische und daraus hergestellte Erzeugnisse
- 5 Erdnüsse und daraus hergestellte Erzeugnisse
- 6 Soja und daraus hergestellte Erzeugnisse
- 7 Milch, Laktose und daraus hergestellte Erzeugnisse
- 8 Schalenfrüchte und daraus hergestellte Erzeugnisse
Mandeln, Pekannüsse, Haselnüsse, Walnüsse, Kaschunüsse, Paranüsse
Pistazien, Makadamianüsse, Queenslandnüsse
- 9 Sellerie und daraus hergestellte Erzeugnisse
- 10 Senf und daraus hergestellte Erzeugnisse
- 11 Sesamsamen und daraus hergestellte Erzeugnisse
- 12 Schwefeloxyd, Sulfid in einer Konzentration
von mehr als 10mg/kg oder 10mg/l
- 13 Lupine und daraus hergestellte Erzeugnisse
- 14 Weichtiere und daraus hergestellte Erzeugnisse



FROMBURG
Hof | Hoff | Ferme | Farm

Menüskoart September 2020 - Aal Eechternoach 38, Moartplatz 6460 Eechternoach

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