


M E N U



www.barrels.lu

  @BARRELSLXB



INTERNATIONAL WINE RESTAURANT

Welcome to Barrels

Barrels is an international restaurant as well as a wine & tapas bar in Luxembourg with a cosy ambiance, great food and excellent wines.

Perfectly located in Limpertsberg, right next to Parking du Glacis,

Barrels is casual, modern, cosmopolitan and quality driven.

Enjoy warm & tasty food for lunch and share one of our cheese & cold meat platters with your friends at night.

ASK YOUR WAITER FOR OUR LUNCH DEALS OF THE WEEK

CLASSIC TAPAS

PATATAS BRAVAS 3,50€
Homemade fried potatoes with spicy brava sauce
Pommes de terre maison rôties et sauce brava épicée

TORTILLA DE PATATAS 4,50€
Spanish potato omelette
Omelette de pommes de terre à l'espagnole

BOLLITOS DE BACALHAU 6€
Homemade cod fishcakes
Beignets de morue faits maison

PIMIENTOS DEL PADRÒN 4,50€
Sweet green peppers
Poivrons verts doux

ACEITUNAS 4,50€
Assortiment d'olives
Olives

Any wine advice ? Don't hesitate to ask our staff

NEW TAPAS

- PINCHO DE CARNE** 9€
Small grilled beef skewers and Barrels sauce
Petites brochettes de boeuf grillé et sauce Barrels
- MINI TACOS DE CARNE ASADA** 9,50€
Small tacos stuffed with beef meat, avocado, cheddar and pepper sauce
Petits tacos farcis à la viande de boeuf, avocat, cheddar et sauce aux poivrons
- PULPO A LA GALLEGA** 9,80€
Galician-style octopus, polenta toast and dirty octopus mousse
Poulpe à la galicienne, toast de polenta et mousse sale de poulpe
- BROCHETTE DE CANARD FUMÉ** 9,30€
Smoked duck skewer and goat cheese whipped cream
Brochette de magret de canard fumé et chantilly au fromage de chèvre
- PATÉ DE FOIE DE VOLAILLE** 8,60€
Chicken liver mousse, homemade toast and pickles
Mousse de foie de volaille, toast maison et cornichons
- POLLO A LA PLANCHA Y BACON** 7,60€
Chicken roll, bacon, smoked paprika and brava sauce
Roulade de poulet, bacon, paprika fumé et sauce brava
- ALBONDIGAS EN SALSA DE TOMATE** 7,40€
Pork and beef meatballs with tomato sauce
Boulettes de viande de porc et boeuf et sauce tomate

Any wine advice ? Don't hesitate to ask our staff

LUNCH

- CROQUE-MONSIEUR DU CHEF** 11,80€
Ham, emmental, béchamel sauce
with truffle and artisanal bread
*Jambon de pays, emmental, sauce
béchamel à la truffe et pain de meule artisanal*
- SALADE LANDAISE** 16,80€
Homemade salad mix, smoked duck breast,
dried fruit, fois gras mousse and toast
*Mélange de salade maison, magret de canard fumé,
fruits secs, mousse de fois gras et toast*
- VITELLO TONNATO** 17,50€
Carpaccio of roast veal, tuna mayonnaise and capers
Carpaccio de rôti de veau, mayonnaise au thon et câpres
- COLD CUTS** 16,50€
International delicatessen platter
Assortiment de charcuterie internationale
- CHEESY** 16,50€
Selection of cured cheese
Sélection de fromages affinés

Any wine advice ? Don't hesitate to ask our staff

GOURMET

RAVIOLI AI FUNGHI PORCINI 16,50€
Ravioli with porcini mushrooms, pancetta
and truffle & nut sauce
*Ravioli aux cèpes, pancetta et
sauce au parfum de truffe et noix*

PULPO A LA GALLEGA 22€
Tentacles of Galician-style octopus,
pea cream and its mousse
*Tentacules de poulpe à la galicienne,
crème de petits pois et sa mousse*

SECRETO IBÉRICO ~ 350GR 32€
Iberian black pork meat,
baked potatoes and green peppers
*Viande de porc noir ibérique,
pommes de terre et poivrons verts au four*

BLACK ANGUS T-BONE ~ 1000GR (FOR 2) 81€
Black Angus T-Bone beef and
grilled vegetables of the season
*T-Bone de boeuf Black Angus et
légumes grillés de saison*

45 MINUTES

Any wine advice ? Don't hesitate to ask our staff

PLATTERS

Our platters are composed of **cheese, cold cuts and tapas**
*Nos planches sont composées de **fromage, charcuterie et tapas***

4-5 PEOPLE	55€
6-7 PEOPLE	75€
8-10 PEOPLE	95€

DESSERTS

TIRAMISÙ	6,50€
MOUSSE AU CHOCOLAT	6,50€
CRÈME BRÛLÉE	6,50€

Any wine advice ? Don't hesitate to ask our staff

ALLERGENS

- SALADE LANDAISE** Gluten, eggs, sulfites
- VITELLO TONNATO** Eggs, fish
- CROQUE-MONSIEUR DU CHEF** Gluten, Milk
- COLD CUTS** Sulphites
- CHEESY** Milk
- PATATAS BRAVAS** Eggs, peanuts
- TORTILLA DE PATATAS** Eggs
- BOLLITOS DE BACALHAU** Fish, peanuts
- PINCHO DE CARNE** Eggs
- MINI TACOS DE CARNE ASADA** Gluten, milk
- PULPO A LA GALLEGA (TAPA)** Milk, mollusca
- BROCHETTE DE CANARD FUMÉ** Soy, milk, nuts
- PATÉ DE FOIE DE VOLAILLE** Gluten, sulphites
- POLLO A LA PLANCHA** Eggs
- ALBONDIGAS** Gluten, eggs, nuts
- RAVIOLI AI FUNGHI PORCINI** Gluten, eggs, milk
- PULPO A LA GALLEGA (GOURMET)** Fish, milk, mollusca
- TIRAMISU** Gluten, eggs, milk
- MOUSSE AU CHOCOLAT** Milk
- CRÈME BRÛLÉE** Eggs, milk