

MENU REVUE

STARTERS

Pulpo (Inktfish) | Pickle | Kimchi

Wine pairing: Blanco Nieva, Verdejo - 5,50

Bruschetta | Mushrooms | Chestnut Cream

Wine pairing: Rotari cuvée 28 Brut Rosé - 8,00

Steak Tartare | Potato Mille-Feuille | Red Port Sirup

Wine pairing: Weingut Gerd Stepp, Riesling - 6,00

MAIN COURSES

Ravioli Celeriac

Mushrooms | Creamy Truffle Sauce

Wine pairing: Domaine de Collombette, Chardonnay - 5,50

Flat Iron Steak | Parmentier | Jus de Veau *

Wine pairing: Weingut Gerd Stepp, Pinot Noir - 6,60

Seabass En Papillote | Seasonal Vegetables *

Wine pairing: Domaine de Collombette, Chardonnay - 5,50

* Main Courses are served with
fresh French fries and salad

DESSERTS

Chocolate Brownie | Crème Anglaise

Wine pairing: Château de Calce - Rivesaltes hors d'age - 7,80

Cheese Platter

3 Types of Cheeses | Bread |

"Rinse" Apple Syrup (+ € 5,00)

Wine pairing: Port LBV 7 - 7,50

€ 39,50



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BRASSERIE

REVUE

MENU



LUNCH

From 11:30 till 17:00

RUSTIC BREAD

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| Smoked Salmon Dill Cream Poached Egg | 13,50 |
| Beef Carpaccio Truffel Cream Parmesan | 13,00 |
| Veggie Seasonal Vegetables Ricotta Cream | 10,50 |

CLASSICS

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| Pomodori Soup | 7,50 |
| Soup of the day | 8,50 |
| Grilled Sandwich Sourdough Ham & Cheese Ketchup | 10,50 |
| Veal Croquettes Home Made Musterd | 13,50 |
| Shrimp Croquettes Lemon Cream | 15,50 |
| Vegetable Omelet Seasonal Vegetables | 11,90 |
| Fried Eggs Ham & Cheese Sourdough | 11,90 |

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| Caesar Salad Chicken Bacon Egg | 16,50 |
| Salade Niçoise Tuna Olives Haricots Verts | 17,50 |
| Flammkuchen Salmon Onions Crème Fraiche | 11,90 |
| Flammkuchen Bacon Onions Crème Fraiche | 11,50 |

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| Steak Jus de Veau Grilled Baby Potatoes Fresh Salad | 22,50 |
| Revue Burger Smoked Bacon Young & Old Cheese | 18,50 |
| Ravioli Celeriac Mushrooms Creamy Truffle Sauce | 19,50 |

PASTRY

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| Pie of Limburg Supplement Whipped Cream +0,70 | 4,90 |
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Ask our staff for the different flavors.

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| Brussels Waffle Jam Whipped Cream | 8,50 |
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DINNER

From 17:00

STARTERS

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| Soup of the day | 8,50 |
| Bruschetta Mushrooms Chestnut Cream | 12,50 |

Wine pairing: Rotari cuvée 28 Brut, Rosé 8,00

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| Steak Tartare Potato Mille-Feuille Red Port Sirup | 13,50 |
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Wine pairing: Weingut Gerd Stepp, Riesling 6,00

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| Pulpo (Inktfish) Pickle Kimchi | 14,50 |
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Wine pairing: Blanco Nieva, Verdejo 5,50

MAIN DISHES

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|---|-------|
| Revue Burger Smoked Bacon Young & Old Cheese Revue Sauce * | 18,50 |
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Wine pairing: Weingut Gerd Stepp, Pinot Noir 6,60

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| Ravioli Celeriac Mushrooms Creamy Truffle Sauce | 19,50 |
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Wine pairing: Domaine de Collombette, Chardonnay 5,50

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| Sea Bass En Papillotte Seasonal Vegetables * | 23,50 |
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Wine pairing: Domaine de Colombette, Chardonnay 5,50

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| Flat Iron Steak Parmentier Jus de Veau * | 23,50 |
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Wine pairing: Weingut Gerd Stepp, Pinot Noir 6,60

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| Duck Breast File Beetroot Plum Sauce * | 23,50 |
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Wine pairing: Ribera del Duero Montecastro 8,00

* These dishes are served with fresh French fries and salad

DESSERTS

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| Brussels Waffle Jam Whipped Cream | 8,50 |
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| Dessert Revue Seasonal Fruit Crumble Ice Cream | 8,00 |
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Wine pairing: Château de Calce - Rivesaltes hors d'age 7,80

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| Chocolate Brownie Crème Anglaise | 8,50 |
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Wine pairing: Château de Calce - Rivesaltes hors d'age 7,80

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| Cheese Platter 3 Types of Cheeses Bread "Rinse" Apple Syrup | 14,50 |
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Wine pairing: Port LBV 7,50

BREAKFAST

From 08:00 Till 11:00

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| Classic Breakfast | 17,90 |
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Different types of buns | Croissants | Serrano Ham |
Cheese | Danish Pastry | Yogurt |
Fresh Fruit | Granola | Eggs by choice |
2 Coffee or Tea | Fresh Orange Juice

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| Bubbles Breakfast | 24,00 |
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Classic Breakfast | Cava

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| French Breakfast | 8,00 |
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Croissant | Jam | Cheese

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| Home Made Granola Bowl | 9,90 |
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Yogurt | Fresh Fruit | Pumpkin Seeds | Maple Syrup

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| Fried Eggs Ham & Cheese Sourdough | 11,90 |
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APPETIZERS

From 14:00

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| Appetizer Plate Revue | 17,00 |
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| Beef "Bitterballen" Mustard | 8,60 |
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| Gamba Croquettes Lemon Cream | 9,90 |
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| Reypenaer (Old) Cheese Mustard | 7,90 |
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| Home Marinated Olives | 5,00 |
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| Marinated Pork Belly Skewers | 9,50 |
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| Warm Camembert Home Made Jam Sourdough | 10,50 |
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|---|-------|
| Cheese Platter 3 Types of Cheeses Bread | 14,50 |
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"Rinse" Apple Syrup