

INDULGE IN THE *Cristallerie*

In the heart of Place d'Armes, behind the stained glass
and gilded details of an exceptional hotel, shines La Cristallerie.

This restaurant is not merely a place to dine: it is a timeless jewel,
a setting where each season writes a new chapter of gastronomy.

La Cristallerie is the elegance of a refined atmosphere, the strength of heritage,
and the art of transforming dinner into a story worth telling.



Milan Brée infuses each dish with his passion
for authenticity and precision.
Elevating the finest ingredients from his native Brittany
and his adopted home,
Luxembourg, he creates cuisine that surprises,
moves, and captivates with its finesse and singularity.

***"At La Cristallerie, my cuisine draws inspiration as much from the elegance
of the setting as from the flavors rooted in my heritage."***

ECLAT MENU ●

A first encounter to capture the essence
of our cuisine with 3 courses

85

Wine pairing - 42



REFLET MENU ●

A 5-course journey to celebrate joy
amongst loved ones

115

Wine pairing - 59



CRISTAL MENU ●

The full Cristallerie experience, to honour the splendor of refined
flavours and the art of living, expressed through a 7-course journey

169

Wine pairing - 85

SAVOR THE *extraordinary*

Indulge in our carefully crafted à la carte selections.

The Leek ●●●

Oscietra Caviar from Maison Sturia

The Blue Lobster ●

Roscoff Onions

The John Dory ●●●

With Wine Lees

The Bresse Poultry ●●●

from Maison Miéral

The Aged Gouda ●

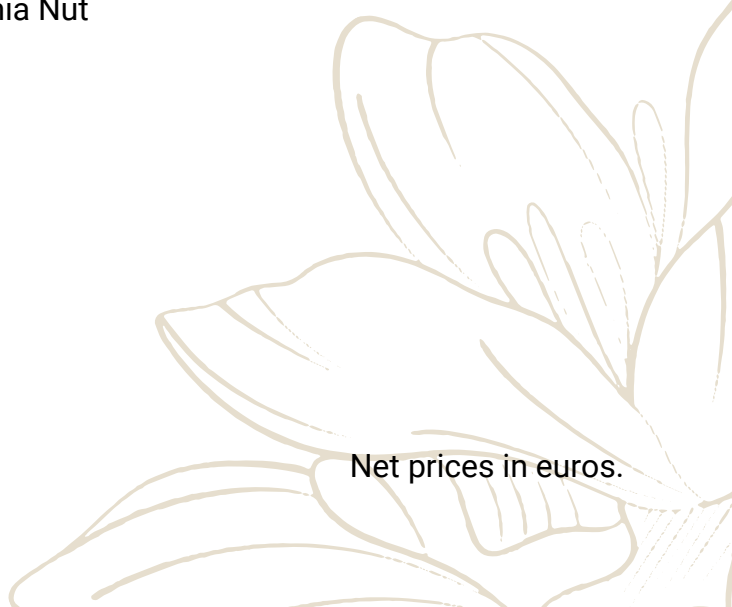
with Candied Quince

The Pistachio ●●

Bergamot

The Sicilian Mandarin ●●●

with Macadamia Nut



Net prices in euros.