



A BRASSERIE & BAR WHERE WE EAT, DRINK... AND MOVE TO THE BEAT!

FALL 2025



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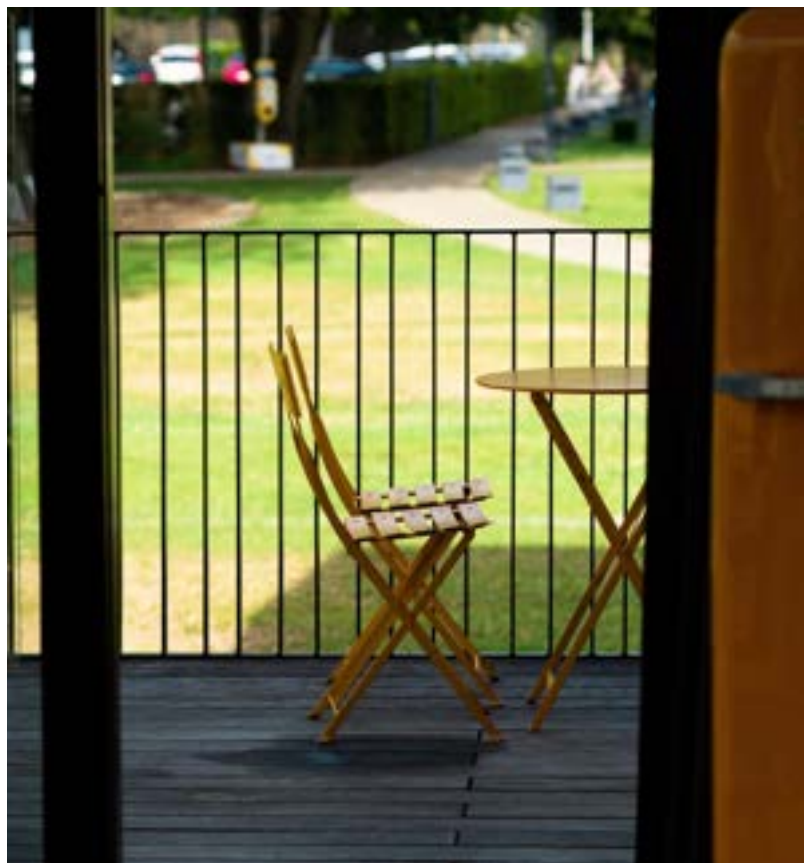
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IF YOU START TO RELAX YOU KNOW YOU'RE IN THE RIGHT PLACE.

The 13 facets of B13?

Friendly, chic, bright, vibrant, seasonal, unique, warm, fun, authentic, fresh, surprising, festive, spontaneous.

Dive into every facet and follow the beat of the day's arrivals — a genuine market-inspired cuisine paired with an amazing selection of drinks.



THE B13... **A MODERN BRASSERIE.**

A true living space in the heart of Bertrange's shared-space area, where you can enjoy a great time in an exceptional setting !



EVENT SPACES

The LONG Side

Max capacity

SEATED / 45 people

STANDING / 60 people

The SHORT Side

Max capacity

SEATED / 25 people

STANDING / 40 people

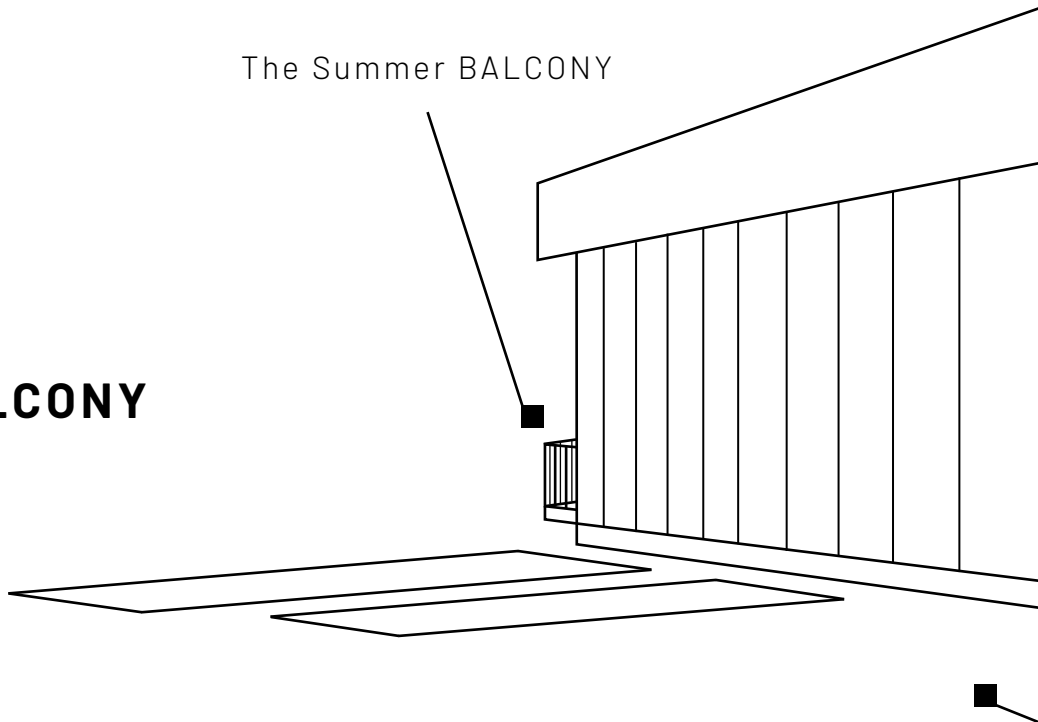
The Summer BALCONY

Max capacity

SEATED / 25 people

STANDING / 40 people

The Summer BALCONY



The Large SUMMER TERRACE

Max capacity

SEATED / 70 people

STANDING / 120 people

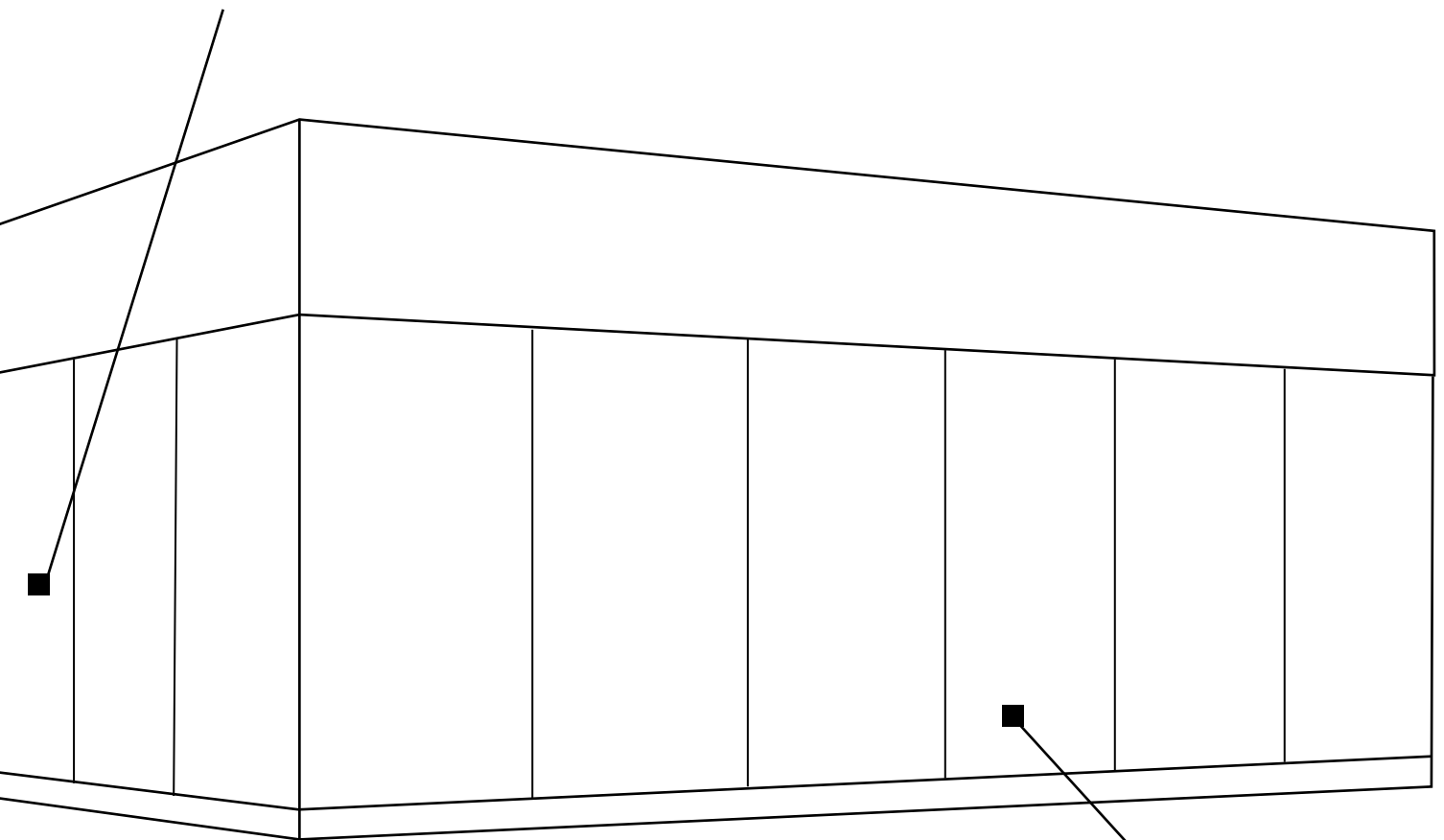
The Entire B13

Max capacity

SEATED / 70 people

STANDING / 120 people

The LONG Side



The SHORT Side

The Large SUMMER TERRACE

APERITIF

Pic-nic in the city Menu

／ 25€ per person*

Standing or seated, minimum 10 people

Large sharing boards of cold cuts, cheeses and warm pissaladière.

Aperitivo Italiano Menu

／ 30€ per person*

Standing or seated, minimum 10 people

BRIOCHE ROLLS BAR :

SARDINE: mini sardine, sweet & sour onions, olive powder.

SALMON: smoked salmon, cream cheese, lemon, dill.

VEGGIE: wild mushrooms, marinated egg yolks.

MED: burrata, sun-dried tomatoes, rocket, balsamic cream.

BBQ: pork belly, BBQ sauce, spring onions, white sesame.

BEEF: beef, cheddar, mayonnaise, pickles.

MEALS

Play & Game Menu

／ 25€ per person*

Standing, minimum 10 people

A BURGER, HOT DOG or CHICKEN LOLLIPOPS prepared according to the chef's inspiration, served with our signature FRIES and a DRAFT BEER.





MEALS

SHARING Menu

/ 49€ per person*

Tuna & kiwi

Red tuna tartare, SunGold kiwi and crispy rice chips.

Mantua Pumpkin with Brown Butter & Sage

32-month-aged Gennari parmesan cream and pink radish.

Irish Prime Teres Major Beef

Veal jus, wild mushrooms and herb oil.

Passion Fruit Flan.

Fall Menu

/ 55€ per person*

STARTER

Burrata with citrus fruits

or

Duo of Ostra Régal n°3 oysters from Ireland, mignonette sauce.

A true natural treasure cultivated for four years in a sheltered bay with a narrow inlet to the sea.

or

Vitello tonnato

Hazelnuts, raisins and celery.

MAIN COURSE

Teres Major Beef

Veal jus, wild mushrooms and herb oil.

or

Meunière Sea Bass

Jerusalem artichoke cream, candied lemon and parsley oil.

or

Mantua Pumpkin with brown butter & sage

32-month-aged Gennari parmesan cream and pink radish.

SIDES

Beef-fat fries, green salad, parmesan & chili broccoli, roasted carrots.

DESSERT

Lemon meringue tart

or

Homemade tiramisu

or

Assortment of seasonal sweet treats

MEALS

Kitchen Party

60€ per person*

Standing, minimum 40 people

JOE'S BBQ SMOKER

Teres Major Beef

Veal jus, wild mushrooms and herb oil.

Mantua Pumpkin with brown butter & sage

32-month-aged Gennari parmesan cream and pink radish.

HOT STATION

Wild mushroom risotto

Hand-picked by Véronique in the nearby Arlon woods.

Meunière Salmon

Jerusalem artichoke cream, candied lemon and parsley oil.

COLD STATION

Quinoa salad with cucumber, raspberries and hazelnuts.

Spinach shoots, apples & parmesan.

Carrots with thyme and Greek yogurt.

DESSERT

Seasonal fruit minestrone and lemon sorbet.



OPTIONS

Kid's Menu

/ 18€ per person

Mini burger, fries and ice cream scoop.

Finger food

/ 14€ per person

Savory cheese truffles

Cured ham on gnocco fritto

Belgian trout verrine with horseradish chantilly and lemon zest

Parsnip cappuccino

Beverage Packages

During the meal: red, white and rosé wine, beer, soft drinks & coffee / 25€ per person

Aperitif : Crémant Rhäifrensch, Domaine Kox / 10€ per person

Aperitif : Champagne Brut, Veuve Clicquot / 19€ per person

Custom Cake

/ price on demand

We can make your dream cake! Simply email us your number of guests, preferred flavors, and even the desired shape.

ADDITIONAL SERVICES

Corkage fee / 25€ per bottle

Cake service fee / 5€ per person

After-hours service / 120€ to stay until 03h00

DJ / 400€ until 00h00



TERMS & CONDITIONS

- / Confirmation of the final number of guests and menu selection required 15 days prior to the event.
- / Menus can be adapted to dietary restrictions and allergies.
- / Private room available depending on availability and minimum spend.
- / Menu composition is indicative and may vary according to seasonality.
- / All prices include VAT and service.



YOUR CONTACT

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PRACTICAL INFORMATION

BRASSERIE / 10H – 01H Tuesday to Saturday

KITCHEN / 12H – 14H Tuesday to Sunday

19H – 21H Tuesday to Saturday

13, beim Schloss L-8058 Bertrange

Several nearby parking options (free or with parking disc).

www.b13.lu

If your party goes late, don't worry – rides home can be arranged thanks to the Night Rider service.

Scan the QR code for more info.



BON APPÉTIT

The B13 Brasserie-Bar is part of the Bon Appétit Group.

Discover our other venues: www.bonappetit.lu

CRAFT RESTAURATEURS OF GOOD TASTE IN LUXEMBOURG
WWW.BONAPPETIT.LU

