



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

WINTER 2026



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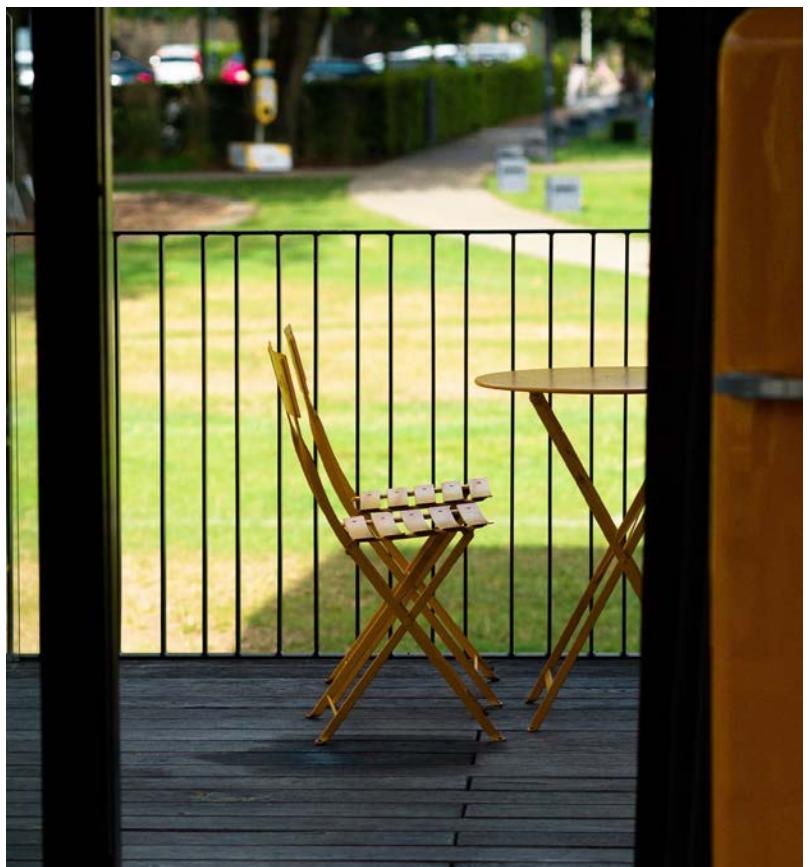
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IF YOU START TO RELAX YOU KNOW YOU'RE IN THE RIGHT PLACE.

The 13 facets of B13?

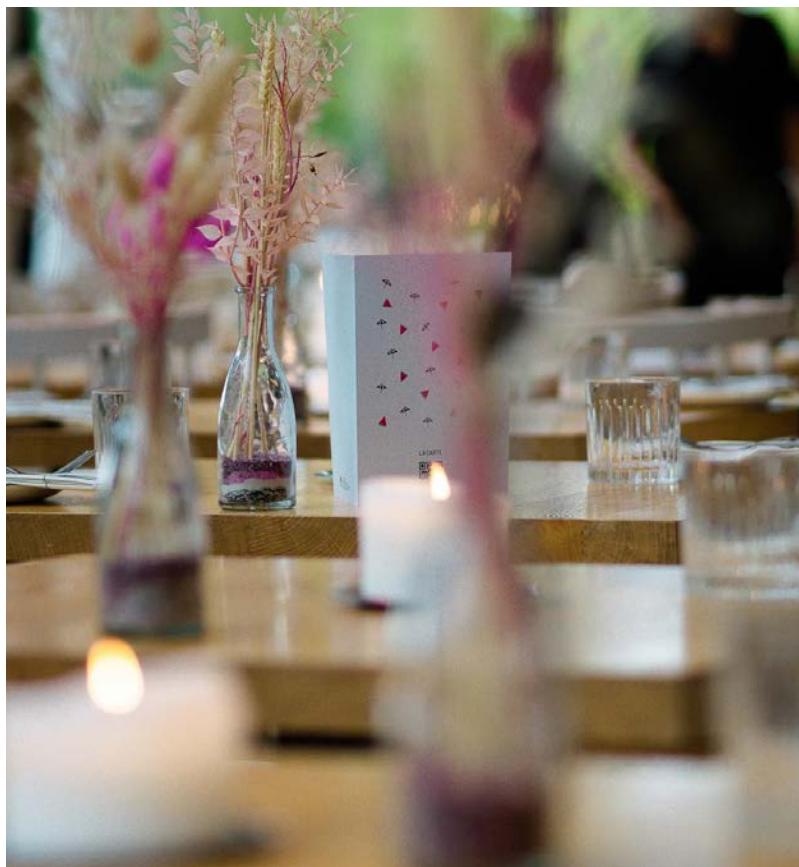
Friendly, chic, bright, vibrant, seasonal, unique, warm, fun, authentic, fresh, surprising, festive, spontaneous.

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

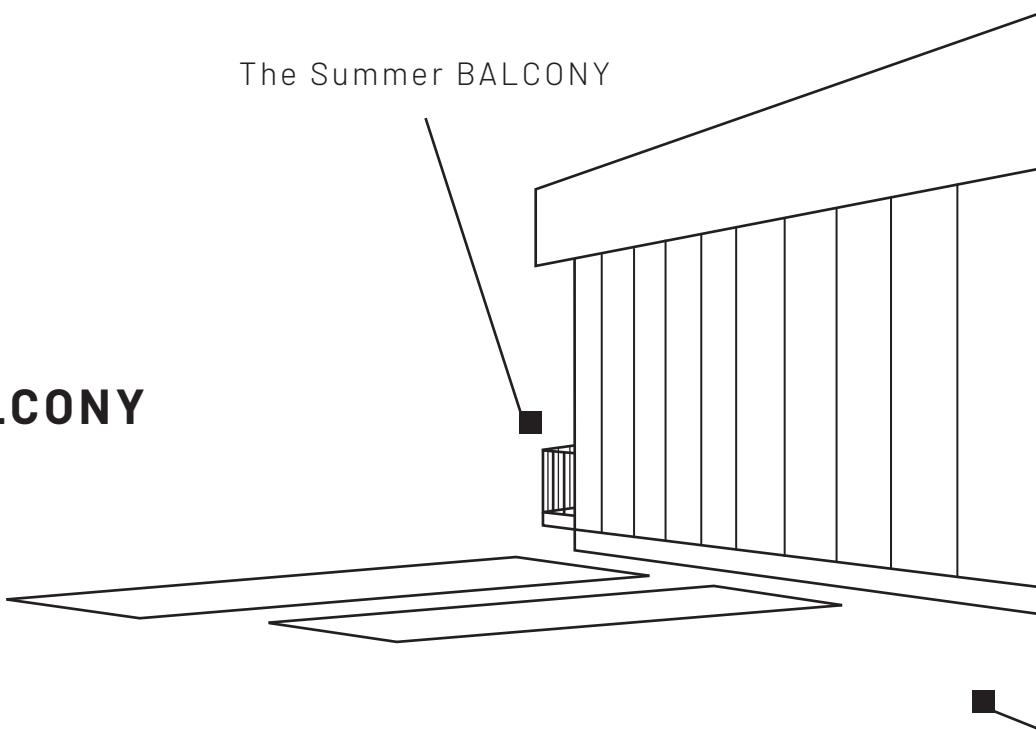
STANDING / 40 people

The Summer BALCONY

Max capacity

SEATED / 25 people

STANDING / 40 people



The Large SUMMER TERRACE

Max capacity

SEATED / 70 people

STANDING / 120 people

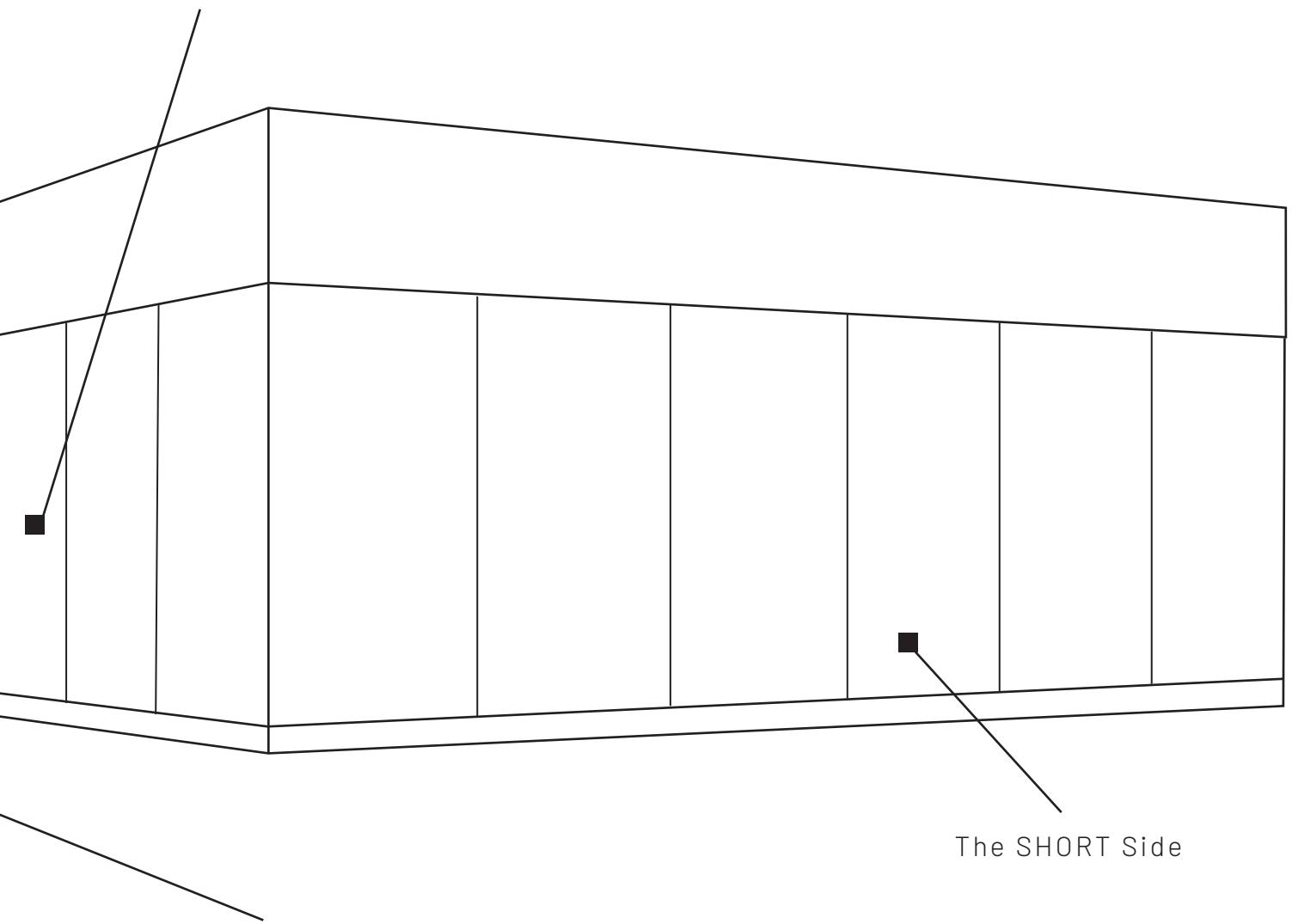
The Entire B13

Max capacity

SEATED / 70 people

STANDING / 120 people

The LONG Side



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.

Brioche Rolls Bar

✓ 30€ per person*

Standing or seated, minimum 10 people

SARDINE: Mini sardine, sweet-and-sour onions and olive powder.

SALMON: Smoked salmon, fresh cheese, lemon and dill.

VEGGIE: Wild mushrooms and marinated egg yolks.

MED: Burrata, sun-dried tomatoes, arugula and balsamic cream.

MOUNTAIN: Raclette cheese, speck and pickled onions.

BEEF: Beef, cheddar, mayonnaise and 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.



SHARING Menu

✓ 49€ per person*

Organic Salmon Tartare

Avocado purée, ginger ponzu and rice chips.

I ❤️ MOUNTAIN

Potato mille-feuille, alpine raclette and pickled onions.

Argentinian Beef Picanha

Veal jus, braised half-onion, maître d'hôtel butter and beef-fat fries.

New York Cheesecake with velvet cream.

Winter Menu

✓ 55€ per person*

Please precise the number of people 3 days in advance.

STARTER

Burrata on carrot escabeche.

or

Duo of N°3 Ostra Régal 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

Homemade roast beef

Chipotle mayo, shoestring potatoes and chives.

MAIN COURSE

White spaghetti with truffle

The precious "black diamond" Tuber melanosporum at its peak flavor, offering rare intensity.

or

Black risotto with scallops

White wine sauce and fresh pomegranate seeds.

or

Yellow chicken supreme

Stuffed with mushrooms and truffle, its jus and sage-butter gnocchi.

DESSERT

Signature carrot cake

Soft and moist, delicately spiced with fine aromas and subtle touches of caramelized nuts.

or

Ebony dark chocolate mousse & Imperial sesame cream

Intense dark chocolate paired with delicately smooth black sesame.

or

Gourmet assortment of ephemeral delights

A refined selection of seasonal sweet treats.

MEALS

Kitchen Party

✓ 60€ per person*

Standing, minimum 40 people

JOE's BBQ SMOKER

Local beef

Veal jus, braised onion and maître d'hôtel butter.

Potato mille-feuille, alpine raclette and pickled onions.

HOT STATION

Black risotto with scallops

White wine sauce and fresh pomegranate seeds.

Yellow chicken supreme

Stuffed with mushrooms and truffle, its jus and sage-butter gnocchi.

COLD STATION

Quinoa salad with cucumber, raspberries and hazelnuts.

Spinach shoots, apples and 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

Polenta fries with chipotle mayo

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

RESTAURANT
L'ATELIER
WINDSOR

PLACE DE L'ÉTOILE, LUXEMBOURG-VILLE
FRENCH CUISINE

