



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

SPRING 2026



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

The 13 facets of B13?

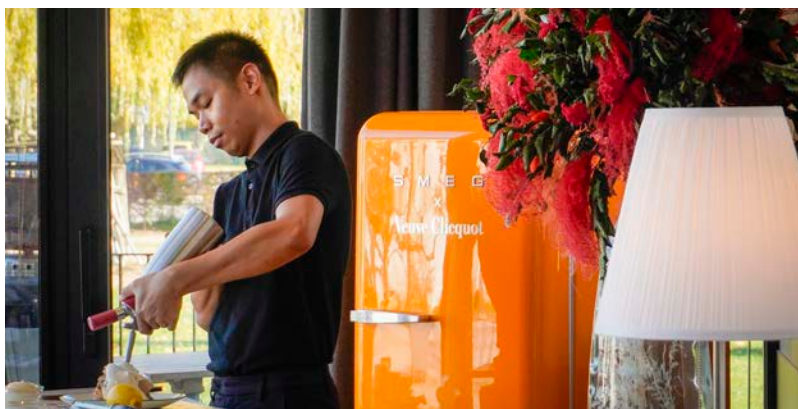
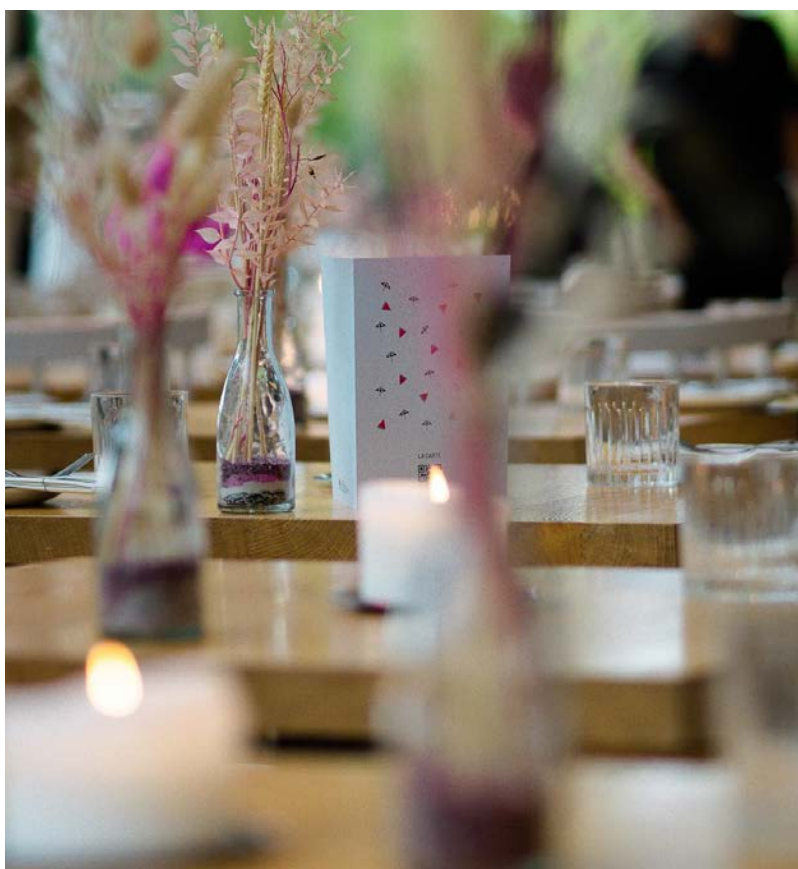
Friendly, chic, bright, vibrant, seasonal, unique, warm, fun, authentic, fresh, surprising, festive, spontaneous.

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

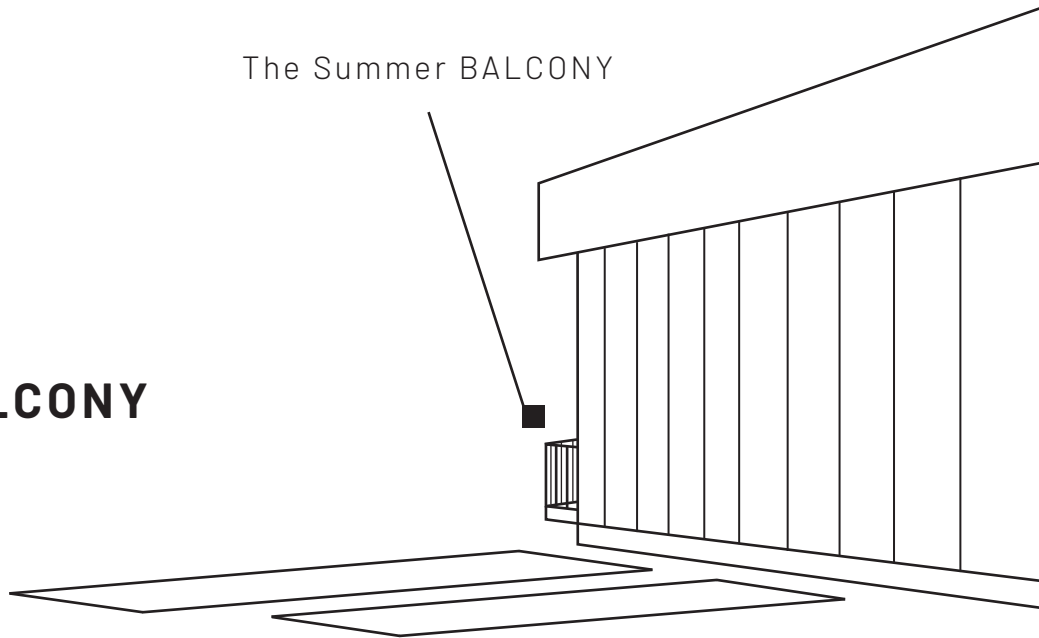
## The Summer BALCONY

*Max capacity*

**SEATED** / 25 people

**STANDING** / 40 people

The Summer BALCONY



## The Large SUMMER TERRACE

*Max capacity*

**SEATED** / 70 people

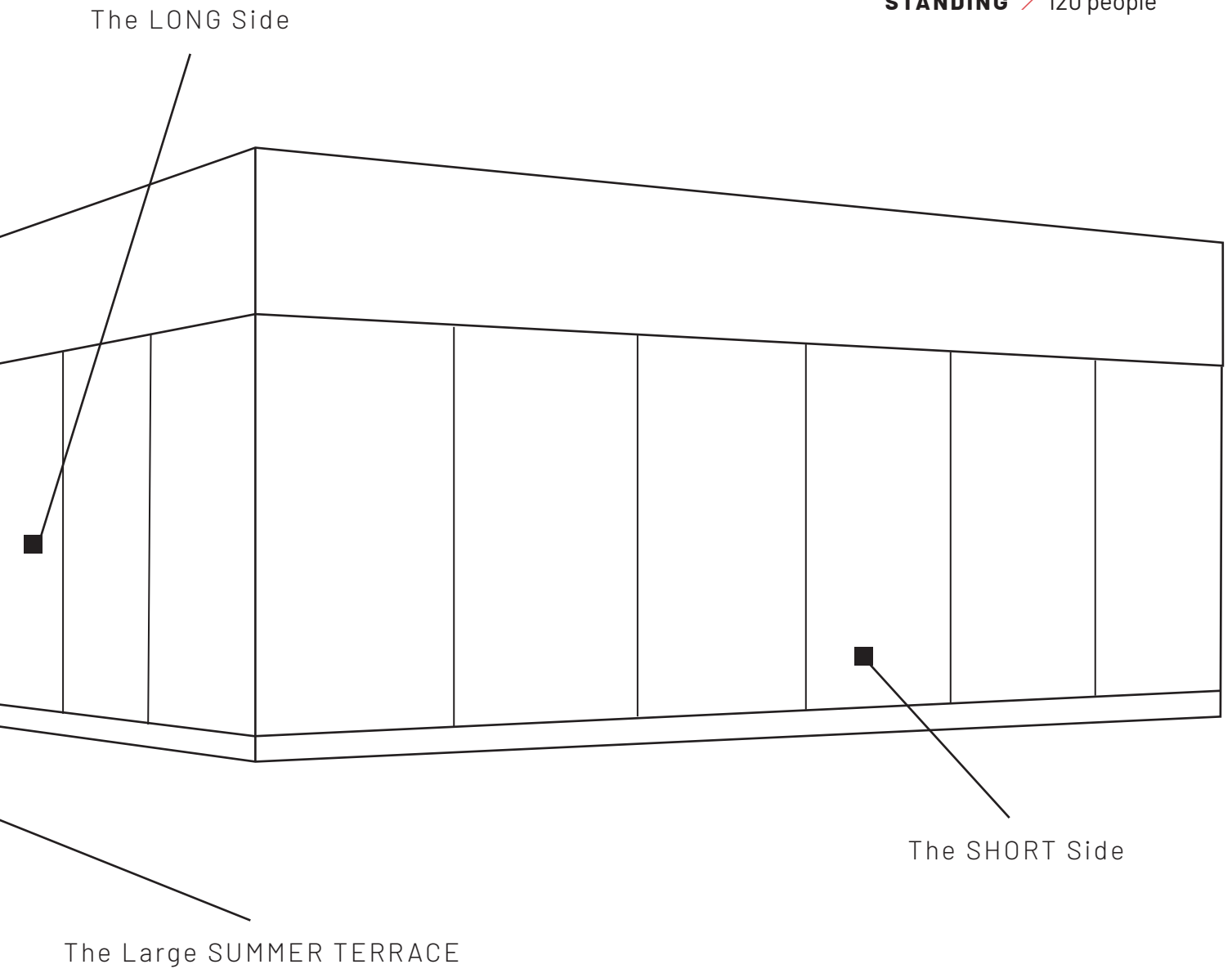
**STANDING** / 120 people

# The Entire B13

Max capacity

**SEATED** / 70 people

**STANDING** / 120 people



# 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: Cucumber, feta and parsley.

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

BBQ : Pork belly, BBQ sauce, spring onions and white sesame seeds.

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\*

✓ 21€ drink pairing

### Sea bream carpaccio

Lime juice, Espelette pepper, poppy seeds, chives and crispy rice.

### Handmade tortelloni filled with ricotta

Zucchini and mint oil.

### CRISP chicken

Raspberry mayonnaise and mixed radishes.

### Fresh strawberry melba.

## Spring Menu

✓ 55€ per person\*

*Please precise the number of people 3 days in advance.*

### STARTER

Burrata on marinated spring radishes.

*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*

WRONG vitello tonnato

Anchovy mayonnaise, olive powder and chipotle oil.

### MAIN COURSE

White asparagus

Strawberry vinaigrette, feta mousse and toasted almonds.

*ou*

Roasted sea bass

Braised fennel, blood orange and dill beurre blanc.

*or*

Argentinian beef steak

Spring onions, Café de Paris butter and beef-fat fries.

### DESSERT

Crunchy choux with vanilla ice cream & warm dark chocolate sauce

The lightness of a crispy choux pastry, filled with creamy vanilla ice cream, enhanced by a generous topping of warm dark chocolate.

*or*

Fresh strawberry melba.

*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

Spring onions, Café de Paris butter and beef-fat fries.

Lamb skewer

Homemade tzatziki, a hint of chili and crunchy cucumber.

### HOT STATION

Green and white asparagus risotto

White wine sauce and fresh pomegranate seeds.

Roasted sea bass

Braised fennel, blood orange and dill beurre blanc.

### COLD STATION

Quinoa salad with cucumber, raspberries and hazelnuts.

Spinach shoots, apples and parmesan.

Artichoke 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

Savoury cheese truffles with black sesame, paprika and lime.

Cured ham on gnocco fritto with basil shoots.

Belgian pink trout with horseradish cream, lemon zest and rice crisps.

Quail's eggs with raspberry mayonnaise and radishes.

## Beverage Packages

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

Aperitif : Crémant Fleurs Blanches, 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

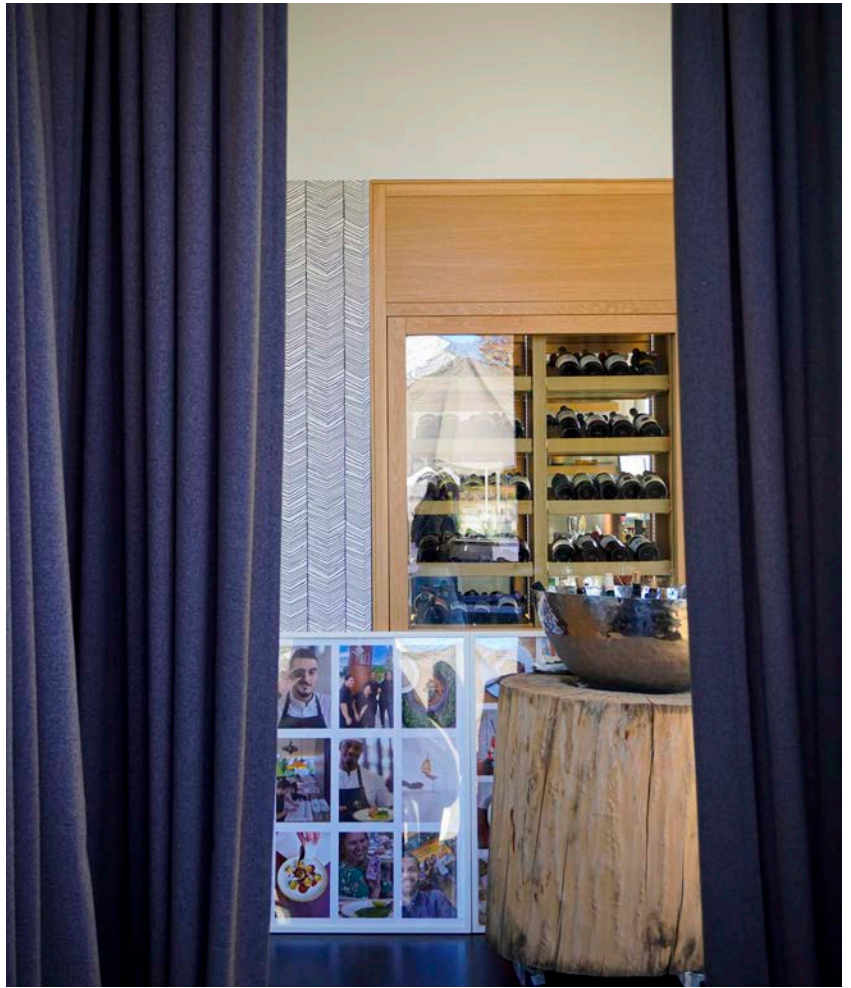
After-hours service ✓ 120€ to stay until 03h00

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

*Luigi Bucca*

*Manager*

### **B13 Brasserie-Bar**

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Mob : +352 621 96 80 96

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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 Schlass L-8058 Bertrange

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

[www.b13.lu](http://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](http://www.bonappetit.lu)

CRAFT RESTAURATEURS OF GOOD TASTE IN LUXEMBOURG  
[WWW.BONAPPETIT.LU](http://WWW.BONAPPETIT.LU)

