



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

SUMMER 2026



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

The 13 facets of B13?

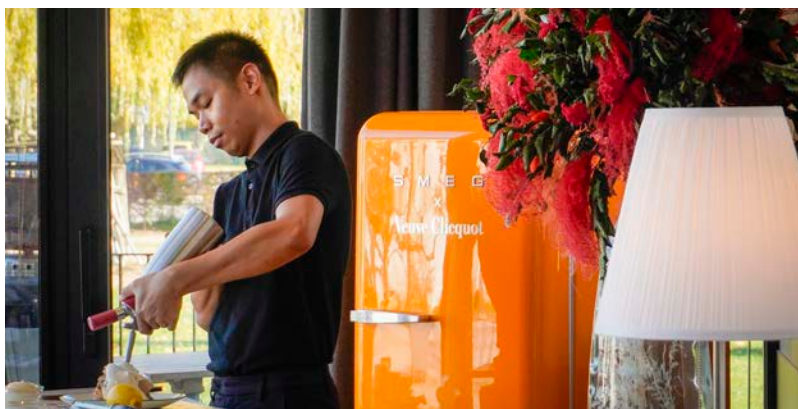
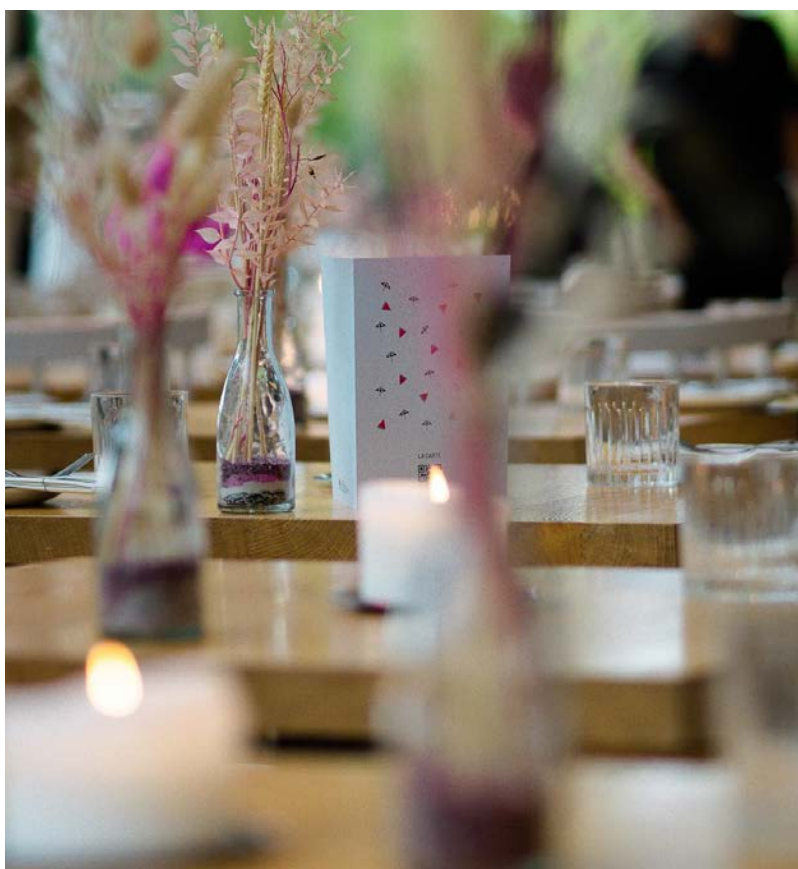
Friendly, chic, bright, vibrant, seasonal, unique, warm, fun, authentic, fresh, surprising, festive, spontaneous.

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

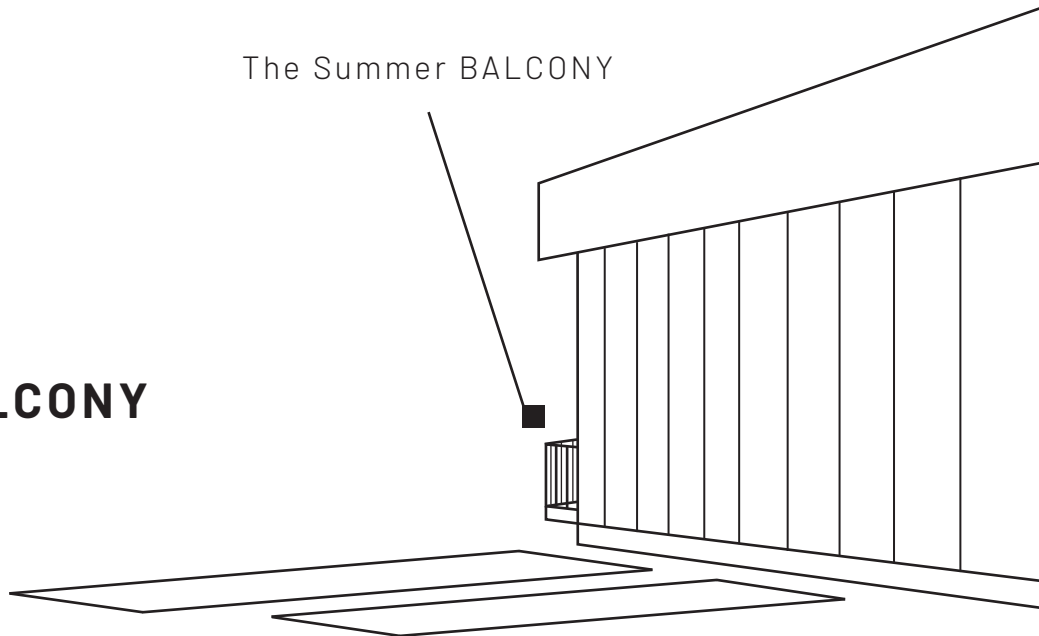
The Summer BALCONY

Max capacity

SEATED / 25 people

STANDING / 40 people

The Summer BALCONY



The Large SUMMER TERRACE

Max capacity

SEATED / 70 people

STANDING / 120 people

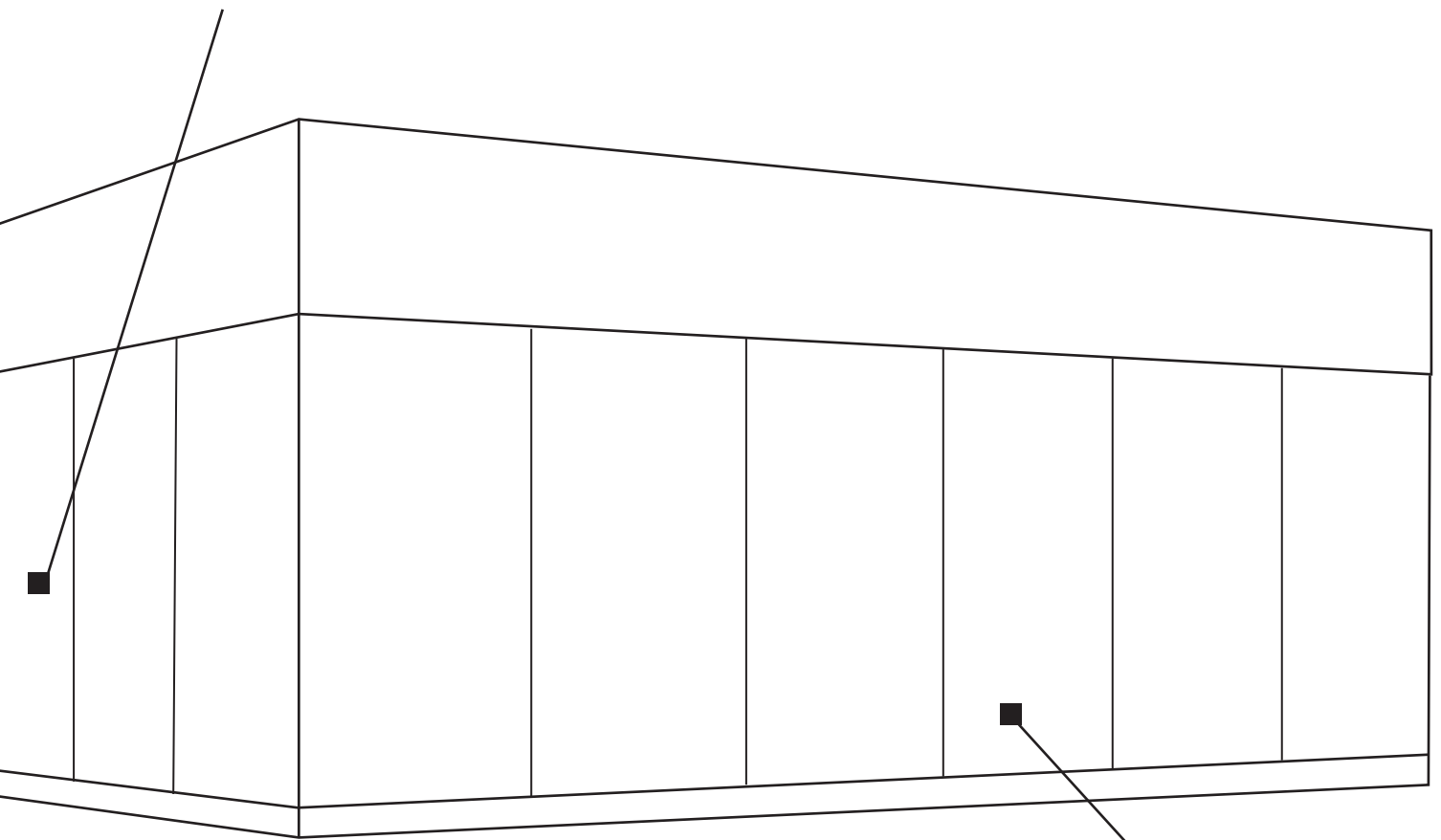
The Entire B13

Max capacity

SEATED / 70 people

STANDING / 120 people

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.

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

SHARING Menu

✓ 48€ per person*

Red Tuna Tartare

Candy melon, burrata mousse, almonds and crispy rice chips.

Parmigiana

Roasted cherry tomatoes, Parmesan cream and market salad.

Royal Bourbon Beef

Tagliata-style, served with beef-dripping fries.

Crunchy Choux Pastry.





Spring Menu

✓ 58€ per person*

Please precise the number of people 3 days in advance.

STARTER

Burrata and frozen tomatoes, cucumber and peach.

or

Red Tuna Tartare

Melon « bonbon », burrata mousse, almonds and crispy rice chips.

or

Beef Carpaccio

Aged Parmesan, crispy shoestring potatoes and chives.

MAIN COURSE

Parmigiana

Charred cherry tomatoes, Parmesan cream and market salad.

ou

Sea Bass ON FIRE

Basque-style PIL PIL sauce and broccolini.

or

Royal Bourbon Beef Tagliata

Served with beef-dripping fries.

Raised in exemplary conditions, with particular attention paid to animal welfare.

DESSERT

Crunchy choux with vanilla ice cream & warm dark chocolate sauce.

or

Strawberry Melba.

or

Gourmet assortment of ephemeral delights.

BBQ Menu

✓ 55€ per person*

Standing, minimum 10 people

Free-Range Chicken & Braised Pepper Skewers, served with tandoori sauce.

American-Style Hot Dog.

Mr Jo Burger.

SALAD VERRINE BUFFET

Four seasonal salads prepared according to the Chef's inspiration.

DESSERT

Marcello Ice Cream cone.

MEALS

Kitchen Party

69€ per person*

Standing, minimum 40 people

JOE'S BBQ SMOKER

Pork Ribs « Marque nationale », black beer BBQ sauce and our signature tzatziki.
Royal Bourbon beef tagliata.

HOT STATION

Hand-made paccheri with creamy three-tomato sauce.
Sea Bass ON FIRE with Basque-style PIL PIL sauce and broccolini.

COLD STATION

Crunchy cucumber salad.
Quinoa salad with sweet and sour red peppers.
Radish medley with Greek yogurt.

DESSERT

Seasonal fruit minestrone with lemon sorbet.



OPTIONS

Kid's Menu

✓ 18€ per person

Mini burger, fries and ice cream scoop.

Finger food

✓ 14€ per person

Tomato & Cucumber Gazpacho.

Cured Ham, Gnocco Fritto & Basil Shoots.

Belgian Trout, horseradish Chantilly, lemon zest and crispy rice chips.

Roasted Apricots, burrata mousse and fresh mint.

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

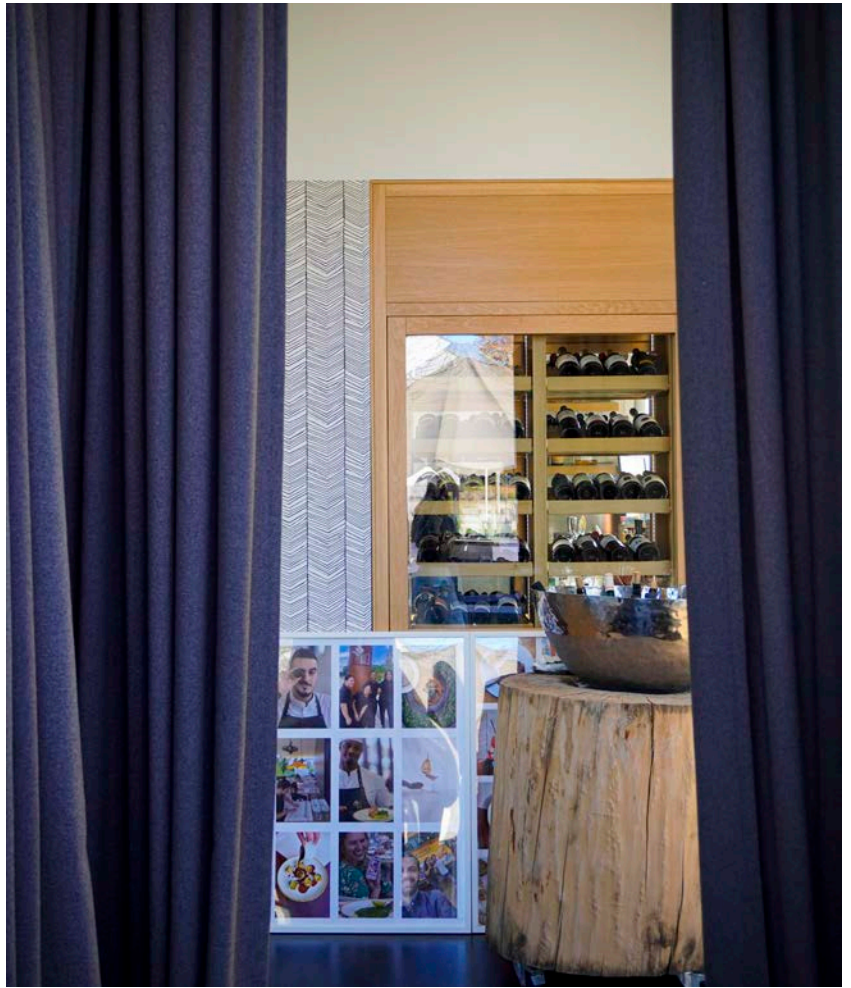
After-hours service ✓ 120€ to stay until 03h00

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

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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

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

