



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

FALL 2026

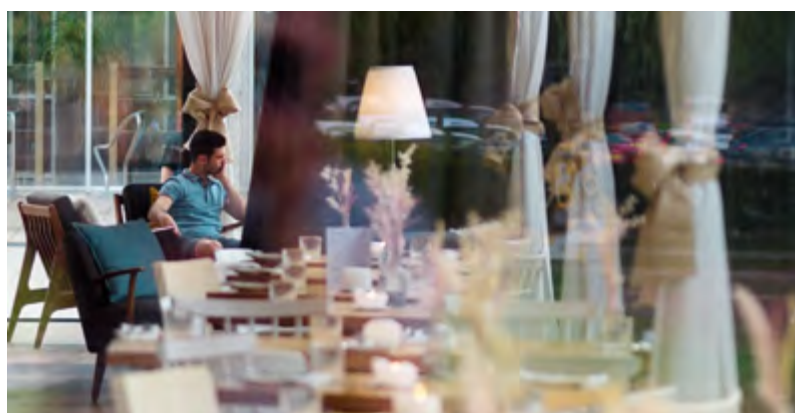


CONTENTS

A. THE B13 EXPERIENCE	/ 4
B. EVENT SPACES	/ 6
C. APERITIF	/ 8
1 - Pic-Nic in the city Menu	
2 - Brioche Rolls Bar	
D. MEALS	/ 9
1 - Sharing Menu	
2 - Play & Game Menu	
3 - Fall Menu	
4 - Kitchen Party	
E. OPTIONS	/ 11
1 - Kid's Menu	
2 - Finger food	
3 - Beverage Packages	
F. ADDITIONAL SERVICES	/ 11
G. TERMS & CONDITIONS	/ 13
H. CONTACT	/ 15

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

A restaurant & bar inspired by the market, where fresh, seasonal ingredients get a haute couture touch: generous, creative cooking that remains accessible.



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

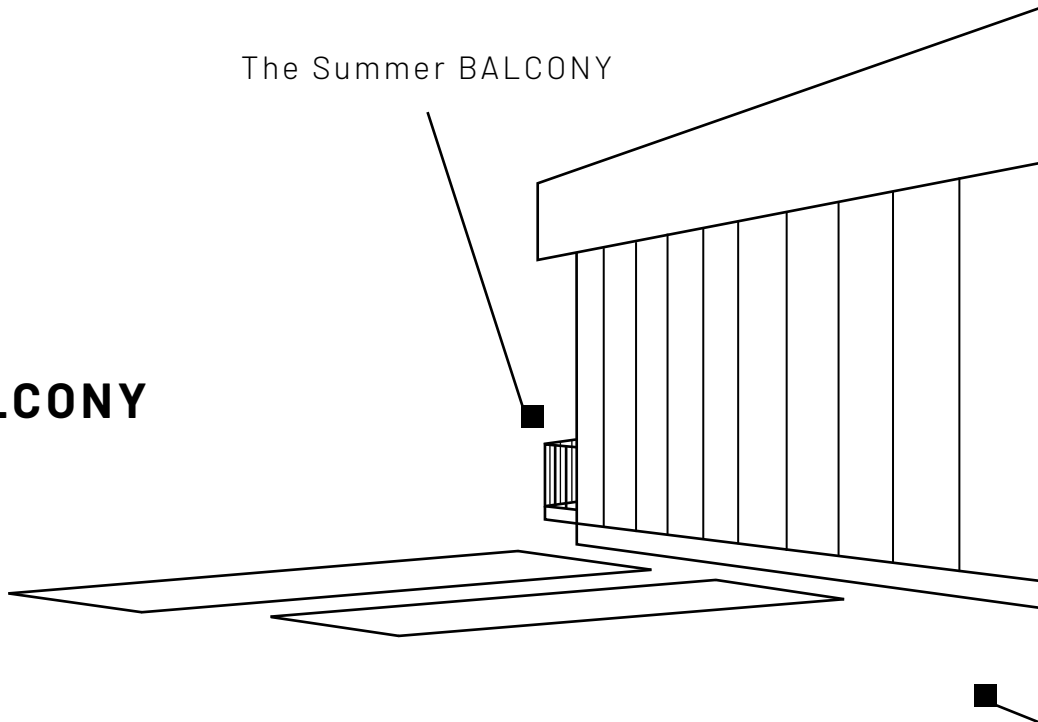
The Summer BALCONY

Max capacity

SEATED / 25 people

STANDING / 40 people

The Summer BALCONY



The Large SUMMER TERRACE

Max capacity

SEATED / 70 people

STANDING / 120 people

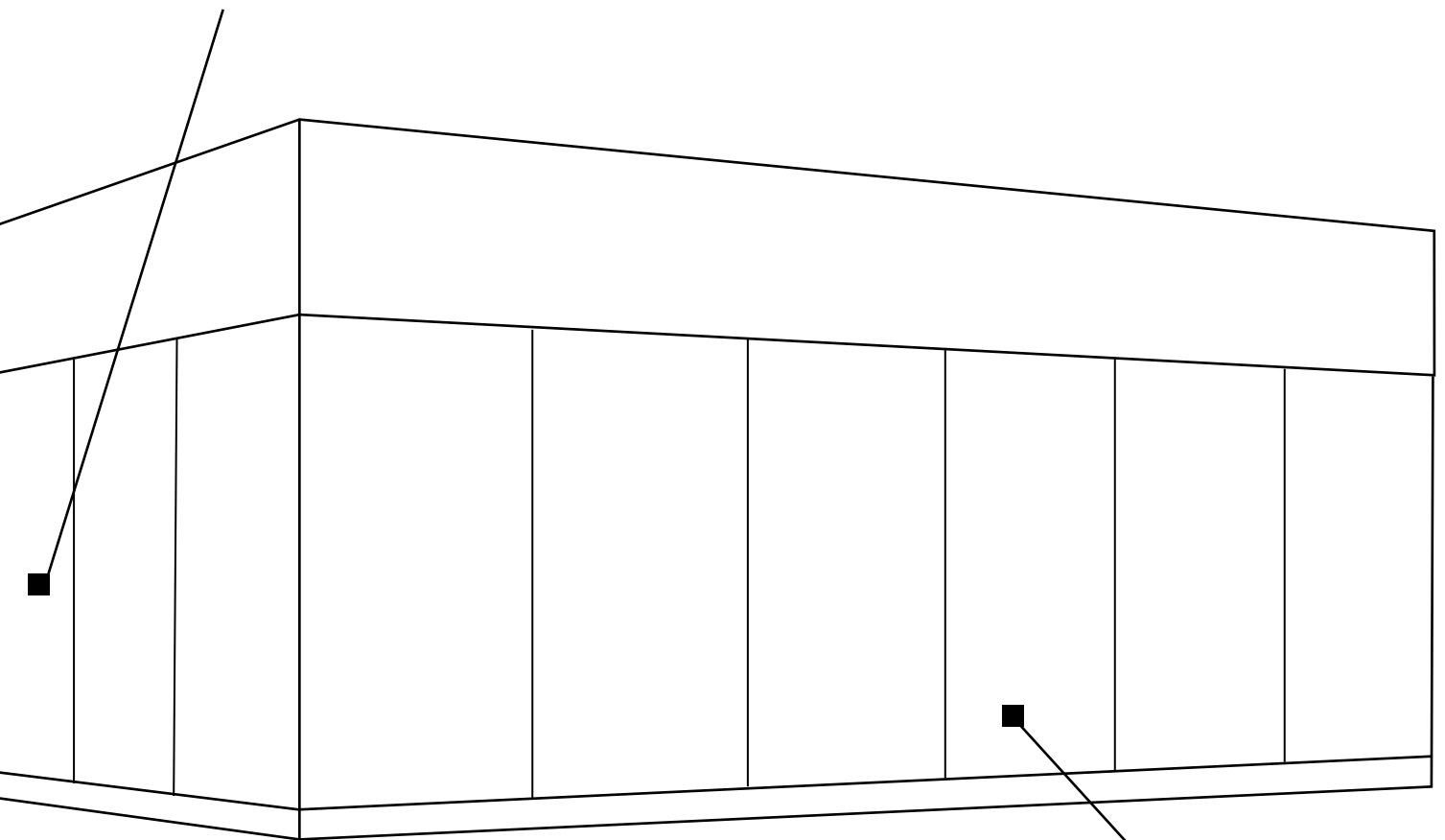
The Entire B13

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 sardines, sweet-and-sour onions and olive powder.

SALMON: Salmon tartare, avocado and ginger.

MUSH: Wild mushrooms, marinated egg yolk and parsley.

MED: Burrata, marinated cabbage and pistachios.

TONNATO : Inspired by vitello tonnato.

BEEF: Beef, red onions and Café de Paris butter.

MEALS

SHARING Menu

/ 44€ per person*

Burrata with marinated red cabbage and pistachios.

I ♥ MUSSELS

Take your pick: parsley & chilli, curry or Gorgonzola.

Beef steak

Veal jus, Café de Paris butter and beef-fat fries.

Passion fruit flan.





Play & Game Menu

／ 25€ per person*

Standing or seated, minimum 10 people

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

Fall Menu

／ 59€ per person*

Please precise the number of people 3 days in advance.

STARTER

Salmon tartare with avocado, ginger and rice crisps.

or

Vitello tonnato.

or

Burrata with marinated red cabbage and pistachios.

MAIN COURSE

Small-boat catch

Leeks and red chard shoots.

ou

Beef steak

Veal jus, Café de Paris butter and fries cooked in beef dripping.

or

Zuccherissima squash risotto

Gorgonzola and aged balsamic.

DESSERT

Passion fruit flan.

or

Homemade tiramisu.

or

A gourmet selection of ever-changing sweet treats.

MEALS

Kitchen Party

69€ per person*

Standing, minimum 40 people

JOE'S BBQ SMOKER

Beef steak with veal jus, Café de Paris butter and baby potatoes.
Duck breast with citrus sabayon and carrots.

HOT STATION

Risotto with wild mushrooms hand-picked by Véronique in the woods near Arlon.
Small-boat catch with leeks.

COLD STATION

Marinated red cabbage with pistachios.
Fennel with orange and olives.
Red chard shoots with apples and Parmesan.

DESSERT

Seasonal fruit minestrone with lemon sorbet.

or

Gourmet dessert display featuring an ever-changing selection of sweet treats (+€6 per person).



OPTIONS

Kid's Menu

/ 18€ per person

Mini burger, fries and ice cream scoop.

Finger food

/ 14€ per person

Savoury cheese truffles.

Cured ham on gnocco fritto.

Toast with whipped butter, small sardines and candied lemon.

Leek cappuccino.

Beverage Packages

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

Aperitif : Crémant Rhaifrensch, 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

