

**HOTEL  
RESTAURANT  
WINE SHOP**



**BIVIUS.LU**

**+352 45 08 81**

## ALLERGENS

1a	Cereals	1 Wheat	1d	Oats
1b	Rye		1e	Spelt
1c	Barley		1f	Kamut

2	Shellfish
4	Fish
6	Soy

3	Eggs
5	Peanuts
7	Milk/Lactose

8a	Almonds	8 Nuts	8e	Pecans
8b	Hazelnuts		8f	Brazil Nuts
8c	Walnuts		8g	Pistachios
8d	Cashews		8h	Macadamia Nuts

9	Celery
11	Sesame
13	Lupine

10	Mustard
12	Sulfites
14	Molluscs

The kitchen operates from 11:45am to 2:00pm & 6:45pm to 9:30pm  
Closed Saturday noon, Sunday and bank holidays

# BEVERAGES

## ALCOHOL FREE

Afterglow		8.2
Pinky Lemon		7.9
Martini 0% + Tonic		9.0
Mojito 0% / Daiquiri 0%		9.5
Crodino 17cl		7.5
Softs		3.5
Jus de Fruits / Tonic		3.5
Carafe d'eau filtrée	70cl	3.0
Rosport Classic	25cl	3.5
San Benedetto	50cl	4.5

## APERITIFS

Martini Bianco	8cl	6.5
Martini Rosso	8cl	6.5
Porto Blanc	10cl	6.5
Porto Rouge	10cl	6.5
Porto Late Bottle Vintage	10cl	10.0
Ricard	4cl	6.0
Cynar	8cl	6.5
Campari	8cl	6.5
+ Soda, Jus de fruit, Tonic		3.5

## COCKTAILS 6CL

Spritz		12.0
Select, Aperol, Hugo, Campari, Violette, Cassis		
Bloody Mary		12.0
Negroni		12.0
Piña Colada		12.0
Espresso Martini		12.0
Mojito Classic / Concombre		12.0
Daiquiri (Citron, Fraise, Menthe)		12.0
Margarita (Citron, Fraise)		12.0

## BUBBLES


Coupe de Prosecco DOC brut		7.8
<b>Coupe Sélection Bivius, Crémant du Luxembourg</b>		8.2
+ Kir au Cassis / Kir Violette		+1.0
-- SHARE A BOTTLE --		
Fior d'Arancio DOCG 6% doux <i>bio</i>		45.0
<b>Sélection Bivius, Crémant du Luxembourg</b>		41.0
Prosecco DOC brut		38.0
Prosecco Rosé DOC extra-brut millésimé		45.0
Champagne Boulachin-Chaput		69.9

## GIN 6CL

Bombay Saphir	(UK)	8.0
Hendricks	(SCO)	9.5
<b>Selection of the month</b>	...	---
+ Tonic		3.5

## BEERS

### DRAFT

Clausel Classic		20cl	3.8
Clausel Classic		50cl	7.4
Amer Fleur de Bière		20cl	6.0
Amer Fleur de Bière		50cl	11.0
Panaché (Radler)		50cl	7.4
Panaché / Chouffe 0% alcool		50cl	7.4

### BOTTLED

Grisette <i>bio sans gluten</i>		25cl	4.5
Simon Pils		33cl	4.6
♥ House Beer <b>Lët'ze Béier</b>		33cl	5.9
♥ House Beer <b>Lët'ze Béier</b>		75cl	12.9
La Chouffe 0% alc.		33cl	6.4
La Chouffe		33cl	6.4
Franziskaner		50cl	6.9

Enjoy our meal with our crafted homemade BREAD



# TAPAS

**Homemade Focaccia** 1A

3.9

**Carmona Olives Selection**

6.0

**Artichokes marinated with extra virgin oil**

6.0

**Cheese selection** 7-8G

12.0

**Young Sardines**

4

14.0

**Chorizo Cular Iberico Spicy 100gr**

8.9

**Prosciutto di Parma Ham 100gr**

9.5

**Jamón 100% Bellota handcut**

28.9

# STARTERS

**Mozzarella di Buffala DOP & Parma Ham**

7

16.4\*

**Beef Carpaccio** 7

16.4\*

**Scottish Red Label Salmon Tartare** 1A-4

18.7

**Antipasti Mixplatter**

1A-7-8G

M 29.0

L 39.0

\* if served as a unique dish +6€

## ALLERGENS

The team is available for any query

- |    |              |    |            |
|----|--------------|----|------------|
| 1  | Cereals      | 1A | Wheat      |
| 2  | Shellfish    |    |            |
| 3  | Eggs         |    |            |
| 4  | Fish         |    |            |
| 5  | Peanuts      |    |            |
| 6  | Soy          |    |            |
| 7  | Milk/Lactose |    |            |
| 8A | Almonds      | 8C | Nuts       |
| 9  | Celery       | 8G | Pistachios |
| 10 | Mustard      |    |            |
| 11 | Sesame       |    |            |
| 12 | Sulfites     |    |            |
| 13 | Lupine       |    |            |
| 14 | Molluscs     |    |            |

# WINTER DISHES

**Pumpkin Cream with Scallops & Crayfish**

1A-2-4-7-14

19.9\*

**Season's Pasta**

1A

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**Oven backed Vacherin Mont d'Or from Hervé Mons**

Potatoes | Parma Ham

7

29.0

# PASTA

**Penne rigate all'Arrabbiata**  

1a-7-9

16.9

**Fresh Fettucine with Salmon in Aurora sauce**

1a-3-4-7-9

21.9

**Spaghetti alla Carbonara**

1a-3-7

18.9

**Homemade classic Lasagne**

1a-3-7-9

20.8

**Tortellini Cream & Ham**

1a-3-7

19.2

**Grilled vegetables Girasoli, butter & sage** 

1a-3-7

20.5

## **Tris of Pasta**

*Grilled vegetables Girasoli in Aurora sauce | Tortellini Cream & Ham | ½ Lasagne*

1a-3-7-9

25.2

glutenfree pasta available on request +2.5€ ; additional cooking time 🕒

# SALADS

## **Grilled Chicken**

*Grilled chicken with spices | Parmigiano Reggiano | mushrooms*

3-7-10

19.8

## **Goat Cheese**

*Salads | Grilled Toast | Goat Cheese | Nuts | Honey*

1a-3-7-8C-10

19.2

## **Gourmand Winter Salad**

*Parma Ham | Candied Butternut cubes with Rosmarin and Honey | Gorgonzola*

1a-3-7-10

20.4

# MEAT & FISH

## SIDE DISHES (1 included)

Fries

Potatoes

Green salad 3-9-10

Rucola/Cherry Tomatoes 3-9-10

Seasonal Vegetables

Penne & Olive Oil 1a

4€

## SAUCES (1 included)

Cream & Mushrooms 1a 7

Green Pepper 1a 7

Bearnaise 1a 3 7 10

Maître d'Hotel Butter 7

3€

Black Pepper flamed with

Cognac 1a 7

4€

*any adds-on or modification  
request to the menu is  
possible for an extra charge*

### **Beef Tartare**

3-10

29.7

**Beef tenderloin, black pepper sauce flamed with Cognac VS**

1a-7

37.2

### **Meat of the Moment (suggestion)**

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### **Saltimbocca**

*thin veal slices | Parma Ham | sage | cooking juices*

1a-7

30.8

### **Viennese-style breaded veal scallop**

1a-3

29.6

### **Cordon Bleu, cream & fresh mushrooms**

1a-3-7

24.9

### **Bivius Burger**

1a-3-7-10

*bun homemade | beef | cheddar | rucola | tomato | fried onions | jalapeños | smokey mayo*

27.5



### **Oven backed Scottish Red Label Salmon & hollandaise sauce**

3-4-7

28.5

### **Scottish Red Label Salmon Tartare**

1a-4

*lemon caviar | lemon | fried onions | red onions*

26.8

### **Fish of the Moment (suggestion)**

4

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### **Cacciucco fish soup (simil. Bouillabaisse)**

1a-2-4-7-9-14

*salmon | codfish | seabass | mussels | gambas | clams | fish stock*

34.7

# PIZZA



**Every Friday night, Pizza « all-you-can-eat » for 18,90€**

<b>Bianca Caprese</b> ✓ 1a-7	cherry tomato, Mozzarella di Bufala DOP, basil, olive oil	19.2
<b>Bianca Parma</b> 1a-7	cherry tomato, Mozzarella di Bufala DOP, Prosciutto di Parma DOP	21.7
<b>Bianca Capra Miele</b> ✓ 1a-7	mozzarella, goat cheese, honey	18.2
<b>Margherita di Bufala</b> ✓ 1a-7	tomato, Mozzarella di Bufala DOP, basil, olive oil	17.9
<b>Calzone</b> 1a-3-7	tomato, mozzarella, ham, mushrooms, egg	15.5
<b>Diavola</b> 🌶️ 1a-7	tomato, mozzarella, spicy salami	16.0
<b>Inferno</b> 🌶️🌶️ 1a-3-7	tomato, mozzarella, spicy salami, minced meat, egg, various chilies	19.6
<b>Hawaiï</b> 1a-7	tomato, mozzarella, ham, pineapple	15.0
<b>Messicana</b> 🌶️ 1a-7	tomato, mozzarella, chicken, bell peppers, onions, corn, spices, jalapeños	17.4
<b>Prosciutto e Funghi</b> 1a-7	tomato, mozzarella, ham, mushrooms	15.0
<b>Napoli</b> 1a-4	tomato, olives, capers, anchovies	15.5
<b>Quattro Formaggi</b> ✓ 1a-7	tomato, mix of 4 cheeses	16.3
<b>Quattro Stagioni</b> 1a-7	tomato, mozzarella, ham, mushrooms, olives, artichokes	17.7
<b>Rossini</b> 1a-3-7	tomato, mozzarella, ham, mushrooms, egg	15.7
<b>Scampi</b> 1a-2-7	tomato, mozzarella, shrimps, garlic	20.9
<b>Tonno e Cipolla</b> 1a-4-7	tomato, mozzarella, tuna, onions	15.0
<b>Vegetariana</b> ✓ 1a-7	cherry tomato, Mozzarella di Bufala DOP, Prosciutto di Parma DOP	17.2

# DESERTS

## **La Cassata Siciliana**

*rum flavored vanilla ice | candied fruit*

3-7

9.4

## **Tiramisù**

*génoise maison | mascarpone | œufs frais | cacao | amaretto*

1a-3-7

9.4

## **Crème Brûlée, Vanilla flavor**

3-7

9.9

## **Black chocolate Tartufo**

3-7-8

9.2

## **Ice frozen Lemon stuffed with sorbet**

9.4

+ Limoncello shot +2€

## **Île flottante**

*homemade caramel | roasted almonds | custard*

3-7

9.9

## **Chocolate Fondant**

*vanila ice cream | custard*

1A-3-7

11.5

## **Ice Cream & Sorbets**

*Vanilla | Coffee | Chocolate | Raspberry | Lemon  
with or without whipped cream*

3.2



# COFFEE & TEA



Espresso	3.2
Caffè	3.4
Espresso Macchiato	3.9
Doppio Espresso	4.9
Cappuccino Classico	4.9
Latte Macchiato	5.9

Espresso Corretto (+shot 2cl)	5.0
<b>Moretta di Fano</b>	5.0
Bailey's Coffee	12.0
Irish Coffee	12.0
Espresso Martini	12.0

Tea Selection	
<i>Mighty Leaf</i>	
50cl	
6.0	

## CLASSICS 4CL



## PREMIUM 4CL

<b>Liquors &amp; Bitters</b>	5.0	<b>La Hechicera</b>	(Colombia)	10.0
Limuncello, Amaretto, Baileys, Sambuca, Get27, Jägermeister, Triple Sec, Fernet Branca/Menta, Averna, Buff		<b>Diplomatico Reserva</b>	(Venezuela)	10.0
<b>Spirits</b>	5.0	<b>El Pasador de Oro XO</b>	(Guatemala)	12.0
Grappa Bianca, Poire, Mirabelle, Kirsch, Framboise, Tequila, Vodka, Rhum		<b>Dictador XO Perpetual</b>	(Colombia)	15.0
<b>Grappa Barricata, Cognac, Calvados</b>	7.0	<b>Glenfiddish 12Y</b>	(Speyside, SCO)	10.0
		<b>Cragganmore 12Y</b>	(Speyside, SCO)	10.0
		<b>Talisker 10Y</b>	(Islands, SCO)	10.0
		<b>Grappa Gran Risrv</b>	<i>Glenfarclas Lim. Edition</i>	15.0

# DELIVERIES



CLICK TO VIEW

Livraisons du restaurant BIVIUS

Livraisons du (Wine)Shop



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