



— MOULIN D'ALTWIES —

Le KOTA
de Marie



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**BOOK YOUR
MEAL**
Unsuale

DISCONNECT FROM EVERYDAY LIFE
AND ENJOY THE EXPERIENCE!



**KOTA
RENTAL**
250 EUR

DRINKS, STARTERS AND DESSERTS MAY BE
BROUGHT BY YOU.



IN THE HEART OF NATURE, IN AN
EXCEPTIONAL LOCATION,
DISCOVER MARIE'S KOTA AND ITS
UNUSUAL MEALS.

RESERVATIONS RECOMMENDED FOR UP TO
10 PEOPLE FOR A SPECIAL EXPERIENCE!



RESERVATIONS | 7:00 P.M. - MIDNIGHT | 4 TO 10 PEOPLE | +352 40 62 71 | [INFO@NEWSPIRIT.LU](mailto:info@newspirit.lu)



DRINKS PACKAGES

Beer Simon pills & softs (bottles)
Estimate for 3 soft drinks or 3 beers
Our wines are available by the bottle.
You may bring your own selection.

LUNCH

12 €

DINNER

16 €

BY THE BOTTLE

WHITE WINE - PINOT GRIS - DOMAINE & TRADITION 2018 0,75L	24 €
RED WINE - BORDEAUX SUPERIEUR - CHATEAU PEYRINES 2016 1,5L	27 €
ROSE WINE - EXTREME GRIS DE GRIS - LANGUEDOC 1,5L	24 €
MAGNUM CREMANT GALES 1,5L	33 €
CREMANT ALICE HARTMANN 0,75L	38 €
CHAMPAGNE DRAPPIER 0,75L	33 €



THE LITTLE DISHES

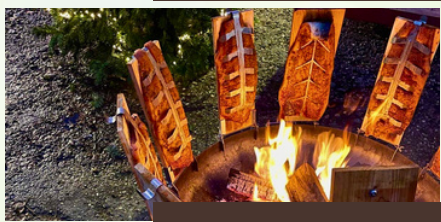
by Marie

Starter



☐ APPETIZER PLATTER OF YOUR CHOICE 32 €

- **VEGETABLES** GHERKINS, TOMATO AND MOZZARELLA, CARROTS, COLIFLOWER, OLIVES, RADISHES & SAUCES
- **COLD MEATS** COOKED AND CURED HAM, SAUSAGES, CHORIZO, CHEESE, RADISHES, BREAD



☐ FLAMMLACHS 70 €
½ WOOD-FIRED SALMON FILLET WITH DILL SAUCE

☐ FISH, MIXED OR MEAT EMPANADAS (15 PIECES) 45 €

You may bring your own starters.



THE LITTLE EXTRAS

by Marie

Dessert



☐ SEASONAL FRUIT TART 25 €
For 6 to 10 persons

☐ CHEESE PLATTER (PER PERSON) 25 €

You may bring your own desserts

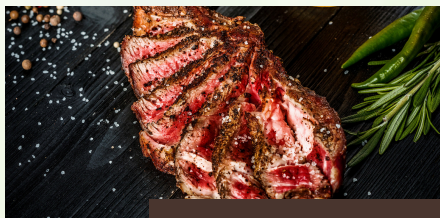
Menus OF YOUR CHOICE



Ocean **35 €**
 CHILDREN **17,5 €**
 MINI VEGETABLE CASSOLETTE
 SALMON FILLET | SCAMPI SKEWER
 POTATOES | GREEN SALAD



Air **34 €**
 CHILDREN **17 €**
 MINI VEGETABLE CASSOLETTE
 LAMB/BEEF SKEWER | SCAMPI SKEWER
 POTATOES | GREEN SALAD



Earth **42 €**
 CHILDREN **21 €**
 MINI VEGETABLE CASSOLETTE
 BLACK ANGUS STEAK | CHICKEN SKEWER
 POTATOES | GREEN SALAD

Maximum 2 menus différents



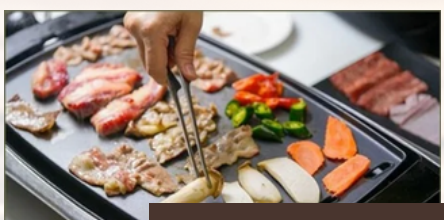
Savoyard fondue **42 €**
 KID **21 €**

3 CHEESES // COMTÉ, EMMENTAL, BEAUFORT
 COLD MEATS // SAVOIE HAM, COPPA, BACON, ROSETTE
 ONIONS | GHERKINS | GREEN SALAD | BREAD



Raclette **42 €**
 KID **21 €**

CHEESES PLATTER // CLASSIC, PEPPER, BREZAIN
 COLD MEATS // SAVOIE HAM, COPPA, BACON, ROSETTE
 POTATOES | GREEN SALAD
 ONIONS | GHERKINS | BREAD



Pierrade **43 €**
 KID **21,5 €**

MEATS PLATTER // RUMP STEACK, VEAL LOIN, BURGER,
 PORK LOIN, LAMB NOISSETTE, MINCED STEAK
 VEGETABLES // MUSHROOMS, PEPPERS, COURGETTES
 POTATOES
 SAUCES // AIOLI, MAYONNAISE, KETCHUP, BÉARNAISE

Maximum 2 menus différents

Vegetarian 🌱

GRILLED TOFU (per person) **6 €**
 GRILLED HALLOUMI (per person) **6 €**