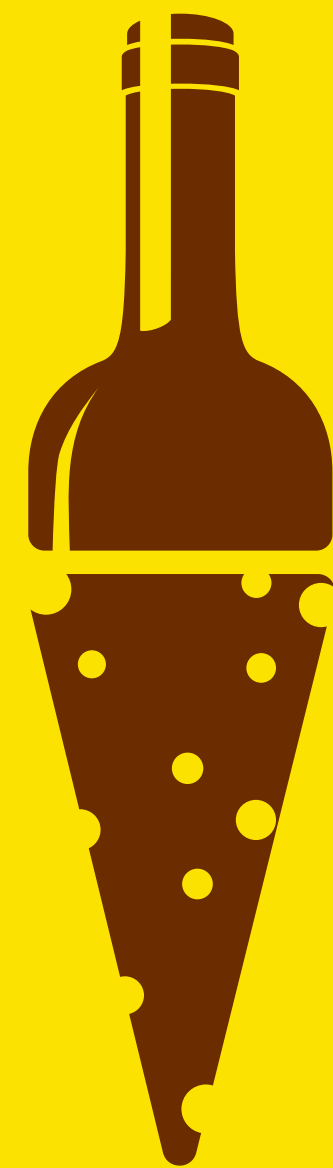


WINE
CHEESE
ENJOY
MOSELLE



**09.02. &
10.02.2019**

Luxembourg
Moselle Region

Reservation upon the different participants!

miselerland
moselle luxembourgeoise^o



WHO?

Domaine Krier-Welbes

3 Rue de la Gare
Ellange

+352 23 67 71 84
guykrier@pt.lu



WINE
CHEESE
ENJOY
MOSELLE

Saturday
9th Feb

closed

Sunday
10th Feb

11am-7pm

Cheese Fondue in the lounge, heated terrace
Cheese platters with cheese from different regions
Wine & Crémant tasting in harmony with cheese
Brandy tasting by Distillerie Adam



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WHO?

Domaine Henri Ruppert

I, Um Markusbiert
Schengen

+352 26 66 55 66
hruppert@pt.lu

WINE
CHEESE
ENJOY
MOSELLE



Saturday
9th Feb

Dinner

Cheese Fondue

Sunday
10th Feb

Lunch

Four-course menu
Amuse-Bouche

Onion soup with cheese croutons
Corn chicken picata with gnocchi
Baked camembert with cranberries

33.50€

Afternoon

Coffee & Cheese cake



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WHO?

Caves du Sud

Breicherwee
Remerschen

+352 23 66 41 65
tourisme@vinsmoselle.lu

WINE
CHEESE
ENJOY
MOSELLE



Saturday
9th Feb

10am-8pm

Wine Tasting by Domaines Vinsmoselle &
Cheese Tasting by La Cave à Fromages

7pm

Apéritif + Raclette + Dessert =

23.50€ pp

Sunday
10th Feb

10am-8pm

Wine Tasting by Domaines Vinsmoselle &
Cheese Tasting by La Cave à Fromages



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WHO?

Hotel St Nicolas
Restaurant Lohengrin

31, Esplanade
Remich

+352 26 66 3
info@snhotel.lu

WINE
CHEESE
ENJOY
MOSELLE



Saturday & Sunday
9th Feb + 10th Feb

Lunch & Dinner

Crunchy Brie with caramelized pears
Viennese veal in parmesan crust
Chef's Tiramisu

30€



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WHO?

Caves St Remy - Desom

49, Esplanade
Remich

+352 23 69 81 75
reservation@desom.lu

WINE
CHEESE
ENJOY
MOSELLE



Saturday
9th Feb

7pm

All you can eat Raclette

Coupe de Crémant Desom Brut Elégance
Le Buffet terre et mer
Les Fromages d'Alpage Suisses et Savoyard
Le Café gourmand

49€

Sunday
10th Feb

Cheese platters



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WHO?

Restaurant Pier
Hotel Ecluse

29 Waistrooss
Stadtbredimus

+352 23 61 91 1
reservation@hotel- ecluse.lu

WINE
CHEESE
ENJOY
MOSELLE



Saturday & Sunday 9th Feb + 10th Feb

Lunch & Dinner

L'Amuse-Bouche Prix à la carte
Le Toast au Chèvre Frais et sa Confiture de Raisin Noir
« Berdorfer » 14,90€

Le Sorbet Fromage Blanc à l'huile d'Olive
« Luxlait » 5,00€

Le Sorbet Fromage Blanc à l'huile d'Olive
« Luxlait » 5,00€

Le Risotto aux quatre Fromages, Scampi
et St Jacques poêlées
Mozzarella / Burrata « Fromagerie de Luxembourg »
Crème de Chapelin / Kachkeis
« Luxlait », 28,90€

Le Fromage Bleu Garni
aux Noisettes Caramélisées et
Sirop d'érable
« Komm Basse-Ham » 12,00€

Prix menu 53,00€ p.p.



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WHO?

Caves J Leuck-Thull

6A, rue de Canach
Lenningen

+352 26 74 73 53
info@restaurant-waistuff.lu

WINE
CHEESE
ENJOY
MOSELLE



Saturday
9th Feb

Dinner

Raclette Buffet

Sunday
10th Feb

Lunch

Raclette Buffet



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WHO?

Pundel vins purs

50, Wengertswee
Wormeldange-Haut

+352 76 00 59
pundel@internet.lu

WINE
CHEESE
ENJOY
MOSELLE



Saturday
9th Feb

From 3pm

Wine Tasting
Cheese Tasting by Berdorfer
Music entertainment

Dinner

Raclette & dessert 28€

Sunday
10th Feb

From 11am

Wine Tasting
Cheese Tasting by Berdorfer
Music entertainment

Lunch

Raclette & dessert 28€



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WHO?

Domaine L&R Kox
& Veteranen URB

Centre visit Remich
I, route du Vin
L-5549 Remich

+352 23 69 2 - I
visit@remich.lu

WINE
CHEESE
ENJOY
MOSELLE



Saturday & Sunday
9th Feb + 10th Feb

3pm - 7pm

Wine & cheese tasting (for free)

On request: wine grower's cheese plate + 1 glass of
Crémant 15€

Music entertainment



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WHO?

Restaurant Koepchen

9 Berreggaass
Wormeldange

+352 76 00 46
iessen@koepchen.lu

WINE
CHEESE
ENJOY
MOSELLE



Saturday & Sunday 9th Feb + 10th Feb

Lunch & Dinner

Entree

Souffte au Fromage « Roude Bouf » 14,80€
fromagerie Schmalen Berdorf

Plat

Truffle Cheese Burger 21,50€
Tranches de Rumpsteak du Terroir, Caprice de
Drauffelt Tartufata, emince de champignons, mache,
tomate, pain au tait
La ferme de Drautfelt

et

Filet de Boeuf du Terroir au Fromage d'Hiver 31,50€
Fromagerie Schmalen Berdorf

Dessert

Assortiment de Fromages Affinees du Terroir 12,50€
La ferme de Drautfelt

et

Tarte au Fromage Blanc 9,50€
Luxlait



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WHO?

Caves JP Steinmetz- Duhr

11 Rue de la Résistance
Ahn

+352 76 83 15
caves.steinmetz-duhr@pt.lu

WINE
CHEESE
ENJOY
MOSELLE



Saturday
9th Feb

From 4pm

Cheese snacks meet our wine

Sunday
10th Feb

From 12pm

Cheese snacks meet our wine



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WHO?

Pundel Hofffeld /
Pundel Err

6, rue de l'Eglise
Machtum

+352 75 02 76
cpundel@pt.lu

WINE
CHEESE
ENJOY
MOSELLE



Saturday & Sunday
9th Feb + 10th Feb

3pm

Wine & Crémant Tasting
Cheese buffet
Munster flambéed with rowan tree



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WHO?

Bistro Quai

3 Route du Vin
Grevenmacher

+352 24 55 87 75
info@quai.lu

WINE
CHEESE
ENJOY
MOSELLE



Saturday & Sunday
9th Feb + 10th Feb

Lunch & Dinner

Fondue, Raclette or Cheese platters
@ Quai Chalet



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WINE
CHEESE
ENJOY
MOSELLE



VINS & CRÉMANTS
LUXEMBOURG

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