

KK

MOMENTS OF THE DAY

Welcome to Komptoir K'

More than just a restaurant, Komptoir K' is an invitation to discovery.

Nestled in the heart of Luxembourg, our establishment celebrates the art of culinary encounters by delicately blending Luxembourgish specialties with flavors from around the world. Founded by the Kaempff-Kohler family, true pioneers of Luxembourg's gastronomic scene, it has carried forward for generations an authentic passion for taste and conviviality. Every plate tells a story: one of a rich and genuine terroir, elevated by openness to cultures and inspirations from afar.

Here, every moment has its place. A gourmet lunch with colleagues, a generous brunch to share, an elegant dinner with friends, or a creative cocktail to extend the evening... Komptoir K' is designed as a lively, modern, and welcoming space where people come together, connect, and savor.

In a trendy and elegant setting, we invite you to slow down, awaken your senses, and enjoy a unique culinary experience, where tradition and modernity harmoniously come together.

KOMPTOIR K'

The Suggestions

The Delicious Classics

Vittelo tonnato

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29,00

Capers, tuna, fries (3, 4, 10)

Feierstengszaloot. (Cold Beef Salad)

28,00

Hard-boiled egg, shallot, parsley, gromperekichelcher (Luxembourgish potato pancakes) (1, 3, 10)

Sea Bream Ceviche

29,00

Avocado, toasted corn, lime, pomegranate, sweet potato fries (1, 4)

Salads

For a Gourmet Break

Lët'zPoulet

27,00

Luxembourg chicken fillet cooked at low temperature, 24-month parmesan, hard-boiled egg, croutons, Caesar dressing (1,3,4,7)

Grilled Red Tuna Niçoise

29,00

Tomato, green beans, candied peppers, hard-boiled egg, anchovies, Kalamata olives (3, 4)

Warm Goat Cheese Salad

26,00

Breaded farmhouse goat cheese with walnuts, apples, beetroot, and tomato (1,5,8)

Roasted Farmhouse Goat Cheese on Toast

27,00

Raspberries, pistachios, pickled red onions, Red Love apple (3, 4)

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Main Courses

For Epicureans

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Grilled Salmon Steak (skin side)	28,00
<i>Sautéed vegetables, sorrel and vermouth cream, orzo pasta (1,5,7,12)</i>	
Simmental Beef Cut	39,00
<i>Market vegetables, Béarnaise sauce, Gromperekichelcher (Luxembourgish potato fritters) (1, 3, 7)</i>	
Beef Tartare (hand-cut, local beef)	26,00
<i>Parmesan crumble, condiments, fresh fries (1,7)</i>	
“Bouchée à la Reine” – Our House’s Century-Old Recipe	26,00
<i>Carrots, mushrooms, basmati rice (1,7,10)</i>	
Luxembourg Beef Burger	25,00
<i>Homemade brioche bun, pancetta, Emmental cheese, caramelized onions, grilled baby romaine, hand-cut fries with skin (1,3,7)</i>	
Liège-Style Veal and Beef Meatballs	28,00
<i>Liège syrup, onions, grandmother-style mashed potatoes (1, 7, 12)</i>	
Sautéed Vegetable Spaetzle	23,00
<i>Soybeans, bell peppers, green beans, tomatoes, zucchini, basil (1,6)</i>	

Children’s Menu

15,00

Minced Beef Steak with Fries

Chicken Fillet with Greek Pasta

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Flammekueche

To enjoy alone or to share

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Traditional

16,50

Isigny cream, caramelized onions, Luxembourg bacon (1,7)

Cheese Lover's

20,00

Isigny cream, caramelized onions, selection from our cheesemonger (1,7)

Vegetarian

19,00

Isigny cream, candied onions, tomatoes, grilled vegetables (1, 7)

Nordic

21,00

Isigny cream, caramelized onions, house-smoked salmon, capers, salmon bacon (1,5,7)

End of Meal

To finish on a sweet note

Chef Pâtissier Jonathan Szymkowiak's selection platter (1,3,7,8)

Price according to the chosen pastry (cover charge 2.00€)

Homemade Trio of Macarons (1,3,7,8)

8,00

Dame Blanche or Iced Coffee (3,7,8)

12,00

Extra homemade whipped cream available

1,00

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Sweets & Treats

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Selection platter by our Pastry Chef Jonathan Szymkowiak (1,3,7,8)

Price according to the chosen pastry (cover charge 2.00€)

Our Homemade Trio of Macarons (1,3,7,8) **8,00**

Carrot Cake (1,3,4,7,8) **4,50**

Chocolate Rocher Cake (1,3,7,8) **5,20**

Marble Cake (1,3,7,8) **3,90**

Cookie of the Moment (1,3,7,8) **3,00**

Dame Blanche or Iced Coffee (3,7,8) **12,00**

Extra homemade whipped cream available **1,00**

The Brunch (Only from 8:00 am to 11:00 am)

A gourmet morning getaway

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Plain Omelette (3) **10,00**

Omelette au fromage (3,7) **12,00**

Cheese Omelette (3,12) **13,00**

Avocado on Muffin (1,3,7) **10,00**

Homemade Fresh Fruit Salad **9,00**

Fromage Blanc Organic muesli, fresh fruit, honey (1,7,8) **5,90**

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Wine List

Wines by the Glass

	15cl	75cl
<u>White Wines</u>		
KK Pinot Gris - Kaempff Kohler - (2024)	8,50	39,00
KK Riesling - Kaempff Kohler - (2021)	8,50	39,00
KK Auxerois - Kaempff Kohler - (2024)	8,50	39,00
Marquis de Pennautier - Pays Doc - (2022)	9,00	42,00

Sweet White Wine

Saint-Croix du Mont - François Janoueix (2019)	10,00	46,00
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Rosé Wines

Côtes de Provence - Château Pierracci - (2024)	9,00	42,00
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Red Wines

KK Pinot Noir - Kaempff Kohler - (2024)	9,00	42,00
Bordeaux Supérieur - Kaempff Kohler - (2020)	8,50	38,00

Our non-alcoholic sparkling wines

	12,5cl	75cl
Moselle Sparkling Wine - Domaine Nicolas Olivier (Schengen)	9,00	45,00

Our non-alcoholic wines

	15cl	75cl
Zeno White Wine - Cépage Viura (Espagne)	8,50	39,00
Zeno Red Wine - Cépages Tempranillo/Cabernet (Espagne)	8,50	39,00

Sparkling Wines

	12,5cl	75cl
<u>Crémant du Luxembourg</u>		
Cuvée Kaempff-Kohler	9,00	42,00
Claude Bentz		55,00
Alice Hartmann		79,00
Crémant brut rosé - Alice Hartmann		85,00
Rezbergh - Blanc de Noirs		69,00

Champagne

Veuve Clicquot	19,50	120,00
Michel Genet - Grand Cru "Chouilly" Millésimé - (2018)	19,50	120,00

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Wines by the Bottle

75cl

White Wines

Luxembourg

Pinot Gris - Bech-Mâcher Naumberg - Claude Bentz - (2023)	48,00
Pinot Blanc - Fossiles - Château Pauqué - (2020)	62,00
Riesling - Ahn Palmberg - Clos Mon Vieux Moulin - (2023)	48,00
Riesling - Schwebsange Letscheberg - Claude Bentz - (2020)	49,00
Riesling - La Chapelle - Alice Hartmann - (2022)	75,00

France & Others

Pouilly Fumé - Arret Buffatte - Tinel Blondelet - (2019)	54,00
Sancerre - Frétoy - Tinel Blondelet - (2020)	65,00
Beaujolais Chardonnay - Pierres Dorées - Domaine Pezenneau (2021)	39,00
Viré clessé - Tradition - Domaine Michel - (2022)	48,00
Meursault - Les Narvaux - Jean Marie Bouzereau - (2022)	110,00
Lubéron - Les Aubépines - Val Joanis - (2022)	44,00
Alpilles - Grenache - Châteu d'Estoublon - (2015)	49,00
Goriska Brda - Sauvignon Fojana - Edi Simcic - Slovénie - (2018)	69,00
Saint Emilion - Château La Grâce Fonrazade - (2020)	54,00

Rosé Wines

Moselle - Pinot Rosé - Château Pauqué - (2022)	54,00
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Red Wines

75cl

Luxembourg

Moselle - Ahn Göllebour Pinot Noir - Mon Vieux Moulin - (2024) 55,00

France et autres

Graves de Vayres - Château Segransan - (2018) 39,00

Lalande de Pomerol - Château La Croix Saint André - (2019) 48,00

Pauillac - Château Fleur du Grand Port - (2018) 59,00

Margaux - Château Fleur de Jaillac - (2020) 59,00

Saint Emilion Grand cru classé - Château La Grâce Fonrazade - (2016) 80,00

Bourgogne Côte d'or - Jean Marie Bouzereau - (2023) 48,00

Beaune Premier Cru - Pertuizots - Jean Marie Bouzereau - (2018) 86,00

Pommard - Village - Jean Marie Bouzereau - (2022) 95,00

Côtes du Rhône - Mon Cœur - Jean Louis Chave - (2023) 42,00

Vacqueyras - Les Deux Frères - Château Montmirail - (2021) 48,00

Saint Joseph - Offerus - Jean Louis Chave - (2023) 72,00

Châteauneuf du Pape - Haute Pierre - Maison Delas (2021) 95,00

Hérault - Les Creisses - (2023) 49,00

Pic Saint Loup - Bonne Pioche - Domaine Clavel - (2023) 54,00

Terrasses du Larzac - Antonin et Louis - Mas de la Serranne - (2020) 69,00

Vin de France - Pierres Noires - Jean Maupertuis - (2023) 55,00€

Montepulciano d'Abruzzo - Testarossa - Domaine Pasetti - Italie - (2020) 64,00

Barolo - Paolo Scavino - Italie - (2020) 110,00

Discover our wines in our cheese shop and wine cellar to extend the pleasure, 18 Rue du Curé.

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The Barista Counter

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Espresso	3,50
Coffee	4,00
Double Espresso	5,50
Italian Cappuccino (7)	5,50
Café Liégeois (7)	5,50
Matcha	5,50
Hot Chocolate (7)	6,00
Chocolat Liégeois (7)	7,50
Café latte (7)	5,50
Chai latte (7)	6,00
Iced Coffee (7)	7,00
Hot Chocolate (with Soy or Almond Milk)	7,00
Irish / Italian Coffee – Whiskey or Amaretto (7)	13,00
Extra whipped cream available (7)	1,00

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Tea Selection

6,20

English breakfast

The classic tea to accompany a traditional English breakfast. Floral notes

Royal Darjeeling

The king of Indian teas, with notes of ripe apricot

1837 Green Tea

TWG Tea's signature green tea, offering flavors of red fruits and caramel

French Earl Grey

Delicately infused with citrus and cornflower petals

Jasmine Queen Tea

Jasmine flowers enhance the elegance of this delicately crafted green tea

Moroccan Mint Tea

TWG Tea green tea flavored with Sahara mint, a timeless classic

Imperial Lapsang Souchong

A smoked black tea with a rich, full-bodied flavor infused with Chinese pine aroma

White Sky Tea

Yin Zhen white tea with a crystalline, fruity, and floral taste

Vanilla Bourbon

An enchanting Rooibos with smooth vanilla, perfect for children

Chamomile

Sweet, soothing chamomile flowers with a rich honey aroma, ideal for evenings

Verveine

An infusion with digestive, calming, and anti-inflammatory properties

Geisha Blossom Tea

This elegant and highly refined blend of green tea and refreshing ripe southern fruit blends into a fragrant cup

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Soft Drinks & Non-Alcoholic Beverages

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Viva (0,25 / 0,50)	3,50/6,00
Rosport Bleu (0,25 / 0,50)	3,50/6,00
Coca-Cola / Zero (0,20) (12)	4,50
Sprite (0,20) (12)	4,50
Fanta (0,25) (12)	4,50
Crodino (17,5) (12)	5,50
Fever-Tree (0,20) <i>Tonic / Mediterranean / Ginger Beer / Ginger Ale / Tonic Light / Elderflower</i>	6,00
Luxembourg Iced Teas – TEES (0,33) <i>Raspberry / Blood Peach</i>	6,00
Apple Juice (0,20)	5,50
Fruit Juices – (0,25) (12) <i>Clémentine de corse / Ananas / Tomate</i>	5,50
Sparkling Herbal Infusions – Symples (0,33) <i>Energizing (thyme, peppermint, lemon)</i> <i>Detox (sage, elderberry, apple)</i> <i>Relaxing (verbena, lavender, cherry)</i>	6,50
Freshly Squeezed Juices : Orange or Lemon	7,50

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Beers on Tap

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Simon Pils (0,25) (1,12)	4,50
Simon Pils (0,50) (1,12)	8,00
Simon Ipa (0,25) (1,12)	5,00
Simon Ipa (0,50) (1,12)	9,50
Panaché Sprite/Coca (0,25/0,50) (1,12)	5,00/9,00
Monaco (0,25/0,50) (1,12)	5,00/9,00
Picon Bière (0,25/0,50) (1,12)	8,00/11,00
Supplément Sirop (25cl) (12)	1,00

Bottled Beers

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Orval - 6,2% (0,33) (1,12)	7,50
Chouffe - 8% (0,33) (1,12)	7,50
Erdinger - Blanche - 5.3% (0,50) (1,12)	8,00
Simon - 0% (0,33) (1,12)	6,00

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Pre-dinner Drinks⁽¹²⁾

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Buff - 16% - 4cl	8,00
Pastis Henri Bardouin - 45% - 4cl	9,00
Pastis Opyos (Luxembourg) – 45 % - 4cl	9,00
Red Porto – Croft Distinction Réserve - 20% - 7,5cl	9,00
White Porto – Croft Fine White - 20% - 7,5cl	9,00
Cynar - 17% - 6cl	8,00
Martini Blanc / Martini Rouge - 6cl	9,00
Campari Orange or Soda - 14cl	12,00
Kir White Wine (Cassis, Peach, Raspberry) - 12,5cl	9,00
Le Communard (Kir Red Rouge) - 12,5cl	9,00
Kir Crémant Luxembourgeois - 12,5cl	9,00

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Gins 4cl

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Tanqueray (UK / Écosse) - 43%

Dry, juniper-forward, citrus finish

13,00

Monkey 47 (Allemagne) - 47%

Floral, complex, spicy, fruity

18,00

Sipsmith (UK) - 41,6%

Fresh with mild spices

17,00

Sipsmith Sloe Gin - 28%

Blackberry, blackcurrant, cherry, soft almond notes

16,00

Hendrick's (Écosse) 41-44%

Cucumber, rose petals, floral

16,00

The Botanist (Islay, Écosse) - 46%

Herbal, floral, citrus

16,00

Fox Gin 43% (Luxembourg, Distillerie Difrulux)

Citrus, juniper, fresh

16,00

Silent Pool (UK) - 43%

Citrus

17,00

Opyos Gin (Luxembourg) – 44 %

Citrus, floral, spicy

15,00

Beerbusch Gin – 0% (Luxembourg)

Agrumes, gingembre, genièvre, romarin

13,00

Served with Fever-Tree tonic of your choice (0.20): Tonic / Mediterranean / Ginger Beer / Light Tonic

Rums 4cl

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Eminente Reserva 7 years (Cuba) - 41,3%

Smooth, chocolate & coffee notes

12,00

Eminente XO (Cuba) - 43,5%

Coffee, vanilla & dried fruits

18,00

Barcelo Impérial (R.Dominicaine) – 38 %

Vanilla, caramelized nuts, dried fruits

14,00

Diplomático Reserva Especial (Venezuela) - 40%

Caramel, candied orange & licorice

15,00

Havana Club 3 ans (Cuba)

Orange & vanilla

8,00

Cachaça Leblon (Brésil) - 40%

Pineapple, lime & vanilla

9,00

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Whiskies 4cl

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Hibiki Japanese Harmony (Japan) - 43%

30,00

Fruity, honey, floral

Lagavulin 16 years (Islay, Scotland) – 43%

19,00

Tourbé & caramel

Oban 14 years (Scotland) – 43%

17,00

Citrus, light peat, salty notes

Laphroaig 12 years (Islay, Scotland) – 43%

14,00

Peaty, intensely smoky, iodized

Woodford Reserve (USA, Kentucky) – 45.2%

9,00

Spicy, caramel, vanilla & citrus

Bulleit Rye (USA) – 45%

9,00

Spicy, peppery, vanilla & orange

Vodkas & Tequilas 4cl

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Belvedere (Poland) – 40%

14,00

Structured, vanilla, salt & pepper

Ketel One Vodka (Netherlands) – 40%

9,00

Neutral, fresh, citrusy

Don Julio Blanco (Mexico) – 40%

13,00

Fresh agave, citrus & zest

Jose Cuervo (Mexique)

9,00

Patron Blanco (Mexico) – 40%

12,00

Smooth, citrus, vanilla & agave

Mezcal Montelobos (Mexico) – 40–55%

13,00

Earthy, smoky, vegetal & fruity

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Liqueurs *5cl* 8,00

Amaretto « Della Torre »

Limoncello (Distillerie Difrulux)

Passoa

St. Germain

Southern Comfort

Baileys

Mr. Black (cold pressed Coffee Liquor)

Liquor 43

Cherry Herring

Sambuca

Green Chartreuse 15,00

After-dinner Drinks *4cl* €

Rémy Martin VSOP – 40 % 14,00

Calvados – 40 % C. Drouin « Le Domfrontais » 15,00

Armagnac – 40 % Darroze « Gd Assemblage 12 ans » 16,00

Amaro Montenegro – 23 % (12) 9,00

Averna (12) 8,00

Grappa – 40 % Nonino Moscato 11,00

Grappa – 40 % Sarpa di oro di Poli « Big mama » 12,00

Hunneg Drepp – 40 % 12,00

Cointreau - 40% (12) 8,00

Pear Eau-de-Vie – 40 % (Zenner) 12,50

Mirabelle Eau-de-Vie – 40 % (Zenner) 12,50

Plum Eau-de-Vie – 40 % (Zenner) 12,50

Vieille prune du Mullerthal (Difrulux) 12,50

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Spritz Cocktails

14,00€

Aperol Spritz (12)

Aperol, Crémant Brut, sparkling water, orange

Hugo (12)

Elderflower, Crémant Brut, sparkling water, lime, fresh mint

Sarti Spritz (12)

Sarti liqueur, Crémant Brut, sparkling water, lime

Limoncello (12)

Limoncello, Crémant Brut, sparkling water, lemon

Campari Spritz (12)

Campari, Crémant Brut, sparkling water, orange

Trendy Classics

15,00€

Espresso Martini

Ketel One Vodka, coffee liqueur, vanilla syrup, espresso shot

Negroni (12)

Gin, red bitter, red vermouth

French 75 (12)

Gin, Jus de citron frais, Sirop de sucre, Crémant/Champagne

Mojito (12)

Rhum, Citron Vert, Sucre de Canne, Menthe, Eau Gazeuse

Old Fashioned (12)

Woodford reserve, Orange bitter, Angostura Bitter, Sucre de canne

Caïpirinha (12)

Cachaça, Citron Vert, Sucre

Kaempff-Kohler Locations

Niederanven

Boutique & Restaurant
40, Rue Gabriel Lippmann
L-6947 NIEDERANVEN
Tel : 47 47 47-441

Luxembourg City

Boutique & Fine Grocery
10, rue du Curé
L-1368 LUXEMBOURG
Tel : 47 47 47-401

Cheese Shop & Wine Cellar

18, rue du Curé
L-1368 LUXEMBOURG
Tel : 47 47 47-414

BREAKK

Take Away
55, av. John F. Kennedy
L-1855 LUXEMBOURG
Tel : 47 47 47-3



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