



Delicious

THE CATERING MENU BY RESTOPOLIS



LE GOUVERNEMENT
DU GRAND-DUCHÉ DE LUXEMBOURG
Ministère de l'Éducation nationale,
de l'Enfance et de la Jeunesse

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1 | INTRODUCTION



In the mood for good food

Restopolis, the governmental organization responsible for school and university catering presents “Delicious – The catering menu by Restopolis”, its catering catalogue 2018.

If it's school or university or during any kind of event Restopolis is always concerned to make its guests discover the pleasure of eating well. Restopolis presents you its range of delicious catering products based on fresh, seasonal and homemade products.

Let us guide and seduce you with our balanced, tasty and authentic offer.

All prices listed are in Euro, all taxes included.

All pictures shown in this catalogue are for illustration purpose only.

Presentation and shape of the dishes may vary from one service to another.

2 | GRAB & GO

“APÉRO LIGHT” - 20 €

*Light variety
10 persons*

Grissini, chips, peanuts, puff pastries

“VEGETARIAN DIPS” - 32 €

*Basket with raw vegetables and dressing
10 persons*

Cucumber, cauliflower, cherry tomatoes,
celery, carrots, pink radish

Cream cheese with herb dressing, guaca-
mole, humus

“ALSATIAN PRETZEL” - 1,10 €

*Price per piece
Minimum order quantity: 10 pieces*

SPHERE OF COLD SKEWERS - 40 €

*Variety of 3 garnishes
30 pieces*

10x skewer with tomato, mozzarella and
pesto
10x skewer with Edamer, Gouda and
grapes
10x skewer with sweet and sour scampi

VARIETY OF COLD CANAPÉS “TRADITION”- 44 €

*Tray of 6 garnishes
36 pieces*



6x cured ham, 6x cooked ham, 6x ricotta
and tomato tartare, 6x salami, 6x Pâté au
Riesling, 6x smoked trout

VARIETY OF COLD CANAPÉS “MAISON”

*Tray of 6 garnishes
36 pieces*



6x pickled zucchini and dried tomatoes, sweet garlic, 6x shrimps, 6x Pâté au Riesling, 6x smoked salmon, 6x goat cheese mousse with walnuts, 6x tomato, mozzarella and pesto

VARIETY OF HOT CANAPÉS “ALSATIAN STYLE” - 50 €

*Tray of 7 garnishes
42 pieces*

6x quiche Lorraine, 6x quiche with salmon, 6x quiche with leeks, 6x quiche with seasonal vegetables, 6x tarte flambée with onions, 6x tarte flambée with bacon, 6x tarte flambée with smoked salmon

VARIETY OF HOT CANAPÉS “ITALIAN STYLE”- 50 €

*Tray with 7 garnishes
42 pieces*

6x focaccia mortadella, 6x focaccia with grilled vegetables, 6x focaccia with tuna, 6x mini pizza with ham and mushrooms, 6x mini pizza with grilled vegetables, 6x mini pizza with salami, 6x mini pizza with tuna

VARIETY OF HOT MINI SANDWICHES “TRADITION” - 30 €

*Tray with 3 garnishes
12 pieces*

4x Grillwurst, 4x Mettwurst, 4x Vienna sausage

White buns

VARIETY OF HOT MINI SANDWICHES “MAISON” - 30 €

*Tray with 3 garnishes
12 pieces*

4x Kebab, 4x Vienna sausage, 4x vegetarian

Cereal buns

VARIETY OF SUSHI - 22 €

*Tray with 2 garnishes
32 pieces*

16x soy roll with cucumber and cream cheese, 16x California roll with salmon, avocado and sesame

VARIETY OF LUXURY SUSHI - 24 €

*Tray with 4 garnishes
32 pieces*

3 | BREADS



8x soy roll with cucumber and cream cheese, 8x California roll with salmon, avocado and sesame, 8x maki salmon, 8x maki tuna

COLD VERRINES - 85,50 €

Price per variety

Selection of 30 pieces composed of 3 varieties

10x Feta salad with pickled vegetables and grilled almonds, 10x quinoa verrine, scampi, mango and germed seeds, 10x tandoori tuna cubes with sesame seeds, cucumbers with yoghurt and wasabi cream



“VEGETARIAN” BREAD - 46 €

4 garnishes

48 pieces

12x humus, 12x fresh goat cheese with dried tomatoes, 12x marinated zucchini and Parmesan cheese, 12x artichoke and tomato tapenade

“TRADITION” BREAD - 55 €

4 garnishes

48 pieces

12x cured ham, 12x cooked ham, 12x salami, 12x Swiss Emmental cheese

“RESTOPOLIS” BREAD - 55 €

4 garnishes

48 pieces

12x smoked salmon, 12x Comté cheese, 12x cured ham, 12x salami

“ITALIAN” BREAD - 62 €

4 garnishes

48 pieces

12x Parma ham, 12x Mortadella, 12x Provolone cheese, 12x artichoke and tomato tapenade

“MAISON XL” BREAD - 88 €

4 garnishes

80 pieces

20x smoked salmon, 20x potted trout, 20x cured ham, 20x salami



4 | COFFEE BREAK

THE “RESTOPOLIS”-MUESLIS - 4,50 €

5 combinations (depending on the season)

Price per portion



Plaisir quotidien: Bircher muesli, green apples, lemon, cinnamon and walnut

Fresh spring: Bircher muesli, strawberry, raspberry coulis, pistachio

Summer feeling: Knusper Crunch Fair-trade muesli mix, mango, grated coconut

Douceur d'automne: multifruit muesli, dried fruits, banana, lemon, chocolate and hazelnut

Sweet winter: multifruit muesli, apple, almond, cinnamon

rot cake, Restopolis marble cake, Restopolis pumpkin & spices cake

VARIETY OF DRY BISCUITS - 2,10 €

Choice of 3 types

Price per portion

Cookie, brownie, muffin

VARIETY OF PASTRIES - 1,10 €

Choice of 6 types

Price per piece, choice of minimum

6 pieces

Croissant filled with almonds, butter croissant, chocolate-filled roll, Schneck, “Huit” pastry, Streusel

VARIETY OF MINI PASTRIES - 0,80 €

Choice of 4 types

Price per piece, choice of minimum 12 pieces

THE HOMEMADE “RESTOPOLIS”-CAKES - 1,50 €

4 types

Price per piece, minimum 10 portions

Restopolis chocolate cake, Restopolis car-



Croissant, chocolate-filled roll, Schneck, Strudel

HOMEMADE MUFFINS - 1,80 €

Choice of 4 types

Price per piece, minimum 10 pieces

Apple with cinnamon, dark chocolate, blueberry with vanilla, raspberry with yoghurt



5 | LUNCH BREAK

Soups

All our soups can be ordered from 10 portions upwards per choice.

Served with bread, croutons and grissini.

Only for lunch, from Monday to Friday.

TOMATO SOUP - 7,50 €

Price per portion

Minimum 10 portions

Bowls, spoons, napkins, delivered in a tureen for self-service, setting-up and clearing included

PUMPKIN SOUP (OCTOBER TO MARCH) - 7,50 €

Price per portion

Minimum 10 portions

Bowls, spoons, napkins, delivered in a tureen for self-service, setting-up and clearing included

RAMEN SOUP - 8,55 €

Price per portion

Minimum 10 portions

Bowls, spoons, napkins, delivered in a tureen for self-service, setting-up and clearing included



Chicken broth, chicken cubes, Asian noodles and vegetables

VEGETARIAN RAMEN SOUP - 8,55 €

Price per portion

Minimum 10 portions

Bowls, spoons, napkins, delivered in a tureen for self-service, setting-up and clearing included

Vegetables broth, Asian noodles and vegetables, smoked tofu

HUNGARIAN GOULASH SOUP - 9,35 €

Price per portion

Minimum 10 portions

Bowls, spoons, napkins, delivered in a tureen for self-service, setting-up and clearing included

LENTIL SOUP WITH METTWURSCHT-SAUSAGES - 9,35 €

Price per portion

Minimum 10 portions

Bowls, spoons, napkins, delivered in a tureen for self-service, setting-up and clearing included

LENTIL SOUP - 8,75 €

Price per portion

Minimum 10 portions

Bowls, spoons, napkins, delivered in a tureen for self-service, setting-up and clearing included



Sandwiches

VARIETY OF SANDWICHES “TRADITION” - 28 €

Tray with 4 garnishes

8 pieces, type ½ French stick 125 g

2x cured ham, 2x cooked ham and cheese,
2x salami, 2x turkey

VARIETY OF SANDWICHES “MAISON” - 28 €

Tray with 4 garnishes

8 pieces, type ½ French stick 125 g

2x curry chicken, 2x tuna and mayonnaise,
2x southern vegetables and feta, 2x artichoke and tomato tapenade

VARIETY OF MINI SANDWICHES “TRADITION” - 34 €

Tray with 4 garnishes

16 pieces



4x cured ham, 4x cooked ham, 4x salami,
4x cheese

VARIETY OF MINI SANDWICHES “MAISON” - 34 €

*Tray with 4 garnishes
16 pieces*

4x curry chicken, 4x tuna and mayonnaise,
4x tomato mozzarella pesto, 4x southern
vegetables and feta

Cold platters

All our cold platters can be ordered from
10 portions per variety upwards.

Only for lunch, from Monday to Friday.

“MAISON” PLATTER - 17,60 €

Price per platter



Roasted chicken drumsticks with paprika,
cured and cooked ham, roast beef with
pepper, roasted pork with spices, Pâté au
Riesling, coleslaw, lettuce heart, cucumber

Sauces: remoulade sauce, curry sauce

Items to be served include: buns, butter

VEGETARIAN PLATTER - 23,40 €

Price per platter

Market terrine, pickled vegetable rolls
maki type, tomato basket with smoked
tofu and red beets, mint tabbouleh toma-
to tartare, crunchy vegetables salad

Dips: guacamole, humus

Sauces: tomato coulis, cream cheese with herbs

Items to be served include: buns, butter

OCEAN PLATTER - 25,90 €

Price per plate



“Bellevue” salmon medallion, tomatoes with prawns, smoked trout fillet, smoked salmon, maki rolls with tuna, capers and red onions, celery with walnuts, cherry tomatoes with basil, bulgur and quinoa salad.

Sauces: cocktail sauce, horseradish sauce

Items to be served include: buns, butter, lemon

The slices

All our hot plates can be ordered from 10 portions upwards with a minimum of 2 choices.

Only for lunch, from Monday to Friday.

Items to be served include: green mixed salad.

SLICE OF LEEK QUICHE - 8,40 €

Price per plate, 220 g



SLICE OF BACON QUICHE - 8,40 €

Price per plate, 220 g

**SLICE OF SMOKED SALMON
QUICHE - 9,40 €**

Price per plate, 220 g

**SLICE OF TARTE FLAMBÉE
WITH ONIONS AND BACON -
8,40 €**

Price per plate, 180 g



**SLICE OF TARTE FLAMBÉE
WITH SEASONAL
VEGETABLES - 8,40 €**

Price per plate, 180 g

**SLICE OF PIZZA WITH HAM
AND MUSHROOMS - 8,40 €**

Price per plate, 180 g

SLICE OF TUNA PIZZA - 8,40 €

Price per plate, 180 g

**SLICE OF PIZZA WITH
GRILLED VEGETABLES -
8,40 €**

Price per plate, 180 g



**SLICE OF FOCACCIA WITH
MORTADELLA - 8,40 €**

Price per plate, 220 g

SLICE OF FOCACCIA WITH TUNA - 8,40 €

Price per plate, 220 g



Lettuce, romaine lettuce, spinach sprouts, chicken filet, anchovies, hard-boiled eggs, tomatoes, Grana Padano cheese, garlic croutons, fresh parsley

The salads

All our salads can be ordered from 10 portions upwards with a minimum of 5 portions per choice.

Only for lunch, from Monday to Friday.

CESAR SALAD WITH CHICKEN - 8,76 €

Price per portion

NIÇOISE SALAD - 8,76 €

Price per portion

Green oak leaf salad, romaine lettuce, tuna, potatoes, green beans, eggs, tomatoes, red onions, cucumber, black olives, sweet pepper, anchovies

WELLNESS SALAD - 8,76 €

Price per portion

Mixed green salads, celery, cucumber, grated carrots, tomatoes, hard-boiled eggs, sweetcorn, green beans, palm heart, red onions, fresh and chopped flat parsley

POTATO SALAD WITH VIENNA SAUSAGES - 8,76 €

Price per portion

Sliced jacked potatoes, Vienna sausage, tomatoes, pickled gherkins with vinegar, bacon cubes, eggs, shallots, flat parsley, mustard

INCA SALAD WITH A SALMON ESCALOPE - 8,76 €

Price per portion

Mixed green salads, quinoa with olive oil, roasted salmon escalope, three-colored sweet peppers, cucumber, red onions, sprigs of coriander, chopped garlic

ORIENTAL TABBOULEH - 8,76 €

Price per portion



Mixed green salads, boiled tabbouleh, sliced chicken filet, tomatoes, three-colored sweet peppers and diced cucumber, sliced black olives, mint, limes

NORDIC SALAD - 8,76 €

Price per portion



Mixed green salads, smoked salmon, smoked halibut, grated carrots, cucumber, cherry tomatoes, red onions, capers, horseradish, sprigs of dill, eggs, lime

GREEK SALAD - 8,76 €

Price per portion



Mixed green salads, feta, black stoned olives, mix of sweet peppers, cherry tomatoes, cucumber, red onions, fresh flat parsley, dried oregano, Greek pasta

FARFALLE PASTA SALAD WITH CHICKEN - 8,76 €

Price per portion

Mixed green salads, farfalle pasta, spicy chicken filet, tomatoes, sweetcorn, sweet peppers, fresh flat parsley

6 | FESTIVE BUFFET



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All our buffets can be ordered from 20 persons upwards.

Washing-up, cutlery, setting-up of the buffet, clearing and a chef during 4 hours included.

From Monday to Saturday for lunch and for diner.

Please ask for an offer concerning additional charges for evening buffets and buffets on Saturdays.

Every extra-hour is charged according to the price list on page 29.

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“TRADITION” COLD BUFFET - 40 €

Price per person

Washing-up, cutlery, delivery, setting-up of the buffet and clearing included, for a minimum of 20 persons

Pâté au Riesling, baked ham with herbs, cured ham, filet of smoked trout, country terrine, stuffed eggs, roast beef, Feiertstengszalat (Luxembourgish meat salad), coleslaw salad, potato salad, lentil salad, mixed green salads

Sauces: horseradish, cocktail, Luxembourgish mayonnaise and mustard

Assortment of buns, Luxembourgish butter

“MAISON” COLD AND HOT BUFFET - 52,00 €

Price per person

Price per person, washing-up, cutlery, delivery, setting-up of the buffet and clearing included, for a minimum of 20 persons

Cold:

“Belle-vue” salmon trilogy, fish terrine, filet of smoked trout, pink shrimps cocktail, spring roast beef, cured ham, cooked ham with fine herbs, potato salad, white cabbage salad, celery with walnuts, grated carrots, lentil salad, mixed green salads

Sauces: remoulade, horseradish, cocktail

Assortment of buns, Luxembourgish butter

Hot:

Guinea fowl supreme filled with mushrooms, Gratin Dauphinois, bundle of green beans, cannelloni spinach and ricotta with a cream sauce

« GOURMET RESTOPOLIS » BUFFET - 65,00 €

Price per person

Washing-up, cutlery, delivery, setting-up of the buffet and clearing included, for a minimum of 20 persons

Cold:

“Riviera” lobster cocktail, gravlax, vitello tonnato, a bunch of oriental scampi, mignon of Parisian salmon, smoked salmon

extra-mild, beef carpaccio with Parmesan cheese, melon with Parma ham, foie gras with its rose water jelly, vegetarian cake with rosemary and feta, lentil salad, celery with walnuts, grated carrots, green asparagus, mix of green salads

Sauces: remoulade, horseradish, cocktail, mustard with dill,

Assortment of buns, Luxembourgish butter

Hot:

Veal filet mignon with woodland mushrooms, Gratin Dauphinois, bundle of green beans

Cot filet with Dieppoise sauce (mussels and pink shrimps)

Desserts:

Tiramisu, chocolate mousse, fresh fruit salad



The barbecues

All our barbecues can be ordered from 30 persons upwards.

Washing-up, cutlery, delivery, setting-up of the buffet, clearing and a chef during 4 hours included.

From Monday to Saturday for lunch and dinner.

Please ask for an offer concerning additional charges for evening buffets and buffets on Saturdays.

Every extra-hour is charged according to the price list on page 29.

“TRADITION” BARBECUE - 28 €

Price per person

Washing-up, cutlery, delivery, setting-up of the buffet and clearing included

Mettwurst, Grillwurst, pork chop, merguez, vegetables and tofu skewer, jacked potatoes, double cream with herbs, buffet with salads and raw vegetables

Sauces: ketchup, mayonnaise and mustard

Assortment of buns, Luxembourgish butter

“MAISON” BARBECUE - 36 €

Price per person

Washing-up, cutlery, delivery, setting-up of the buffet and clearing included

Scampi skewer, Mettwurst, Grillwurst, marinated chicken escalope, rumsteak medallions, marinated bacon, vegetables and tofu skewer, jacked potatoes, double cream with herbs, buffet with salads and raw vegetables

Sauces: ketchup, mayonnaise and mustard

Assortment of buns, Luxembourgish butter

“GOURMET RESTOPOLIS” BARBECUE - 42 €

Price per person

Washing-up, cutlery, delivery, setting-up of the buffet and clearing included

Scampi skewer, Mettwurst, Grillwurst, marinated chicken escalope, rumsteak medallion, marinated bacon, vegetables and tofu skewer, jacked potatoes, double cream with herbs, buffet with salads and raw vegetables

Sauces: ketchup, mayonnaise and mustard

Assortment of buns, Luxembourgish butter

Dessert: Tiramisu, chocolate mousse, fresh fruit salad

8 TAKE AWAY



Lunch Box

All our Lunch Boxes can be ordered from 10 persons upwards.

LUNCH BOX - 12,00 €

Price per person

- 1x sandwich cooked ham, cheese (white bread)
 - 1x sandwich tomato mozzarella pesto (granary bread)
 - 1x seasonal fresh fruit
 - 1x slice of homemade "Restopolis" cake
 - 1x PET 0,5 l Viva
-

9 | SWEETS



VARIETY OF SWEET BITES “TRADITION”- 48 €

Tray with 6 varieties

Price per tray with 30 pieces

5x mini homemade cake, 5x mini cream puff, 5x macaroon, 5x financier butter hazelnut and raspberry, 5x Caroline cake with sweet crackers, 5x vanilla cream puff in caramel shell

VARIETY OF SWEET BITES “MAISON”- 56 €

Tray with 6 varieties

Price per tray with 30 pieces

5x Mont Blanc, 5x mini éclair, 5x Paris Brest, 5x Bavarian cream with fruits, 5x lemon tartlet, 5x Cannelés de Bordeaux

VARIETY OF DESSERTS “RESTOPOLIS” - 90 €

Tray with 6 varieties

Price per tray with 30 desserts

5x Tiramisu, 5x fresh fruit salad, 5x cream cheese with fruit coulis, 5x chocolate mousse, 5x floating island, 5x caramel cream

10 | FRUITS



LARGE BASKET WITH FRESH FRUITS - 30 €

Price per box

3 fruits per person

Minimum order of 10 persons

SMALL BASKET WITH FRESH FRUITS - 6 €

Price per person

Minimum order of 10 persons

Apples, bananas and three fruits of the season

MIX OF FRESH SLICED FRUITS - 1,80 €

Price per person

Minimum order of 10 persons

11 | DRINKS

Assembly room service

Cold drinks are delivered in 1 liter glass bottles.

COLD DRINKS FORMULA - 2,90 €

Price per person

Minimum order of 5 persons



Viva, Rosport, orange juice, apple juice

HOT DRINKS FORMULA - 3,20 €

Price per person

Minimum order of 5 persons

Coffee, tea assortment

MIXED DRINKS FORMULA - 5,90 €

Price per person

Minimum order of 5 persons

Viva, Rosport, orange juice, apple juice, coffee, tea assortment

Service for barbecues, buffets and special deliveries

NON-ALCOHOLIC DRINKS

Price per bottle

- | | |
|----------------------------------|--------|
| • Viva in 1 liter bottle | 2,90 € |
| • Rosport in 1 liter bottle | 2,90 € |
| • Orange juice in 1 liter bottle | 3,75 € |
| • Coca Cola in 1 liter bottle | 4,50 € |

ALCOHOLIC DRINKS

Price per bottle



- | | |
|--|---------|
| • Pinot gris Moselle
Luxembourgeoise | 11 € |
| • Pinot noir Moselle
Luxembourgeoise | 14 € |
| • Crémant brut Moselle
Luxembourgeoise | 11,50 € |
| • Crémant Signature Moselle
Luxembourgeoise | 19 € |
| • Battin Edelpils 0.33l | 2,30 € |
| • Battin Gambrinus 0.33l | 2,50 € |
| • Beer without alcohol | 2,50 € |

12 SERVICES



We can take care of the organization, the room, the service as well as of the renting of the dishes, tablecloths, decoration and furniture. Concerned about excellence and specialist for events, we can put together a unique made-to-measure service so that your event will be a real success.

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FIXED RATES FOR SERVICES

- Fixed rate setting-up and clearing (37 € per group of 10 persons) **37 €**
- Fixed rate headwaiter / 5h00 **225 €**
- Fixed rate waiter / 5h00 **195 €**
- Fixed rate head chef / 5h00 **225 €**
- Fixed rate chef / 5h00 **195 €**
- Extra hour waiter and chef **39 €**
- Extra hour headwaiter and head chef **45 €**
- Transport south return **187,20 €**
- Transport Lux-City return **117 €**
- Handling costs m³ - via elevator **14,63 €**
- Handling costs m³ - via stairs **23,40 €**

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RESTOR

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THE CATERING MENU BY RESTOPOLIS





ALWAYS IN
THE *mood*
FOR GOOD
food



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Ministère de l'Éducation nationale,
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Restopolis
services