

SCHRÄINEREI

YOUR EVENT

CORPORATE - PRIVATE - THEMED





SALLE PRINCIPALE

CAPACITY

SEATED

90

STANDED

170

SHAPE

BUFFET-STYLE

BANQUET

BOARD ROOM

COCKTAIL

THEATRE

WHAT ELSE?

GIANT SCREEN

KARAOKE

QUIZ

BEAMER



MEZZANINE



CAPACITY

SEATED

50

STANDED

70

SHAPE

BUFFET-STYLE

BANQUET

COCKTAIL

WHAT ELSE?

DJ

NUIT BLANCHE

KNUTSCHECK

CAPACITY

SEATED

17

SHAPE

BANQUET

U-SHAPED

WHAT ELSE?

CUSTOMIZABLE DECO



TERRACE



CAPACITY

SEATED

50

STANDED

80

SHAPE

LONG TABLE

COCKTAIL

WHAT ELSE?

BBQ

Every menu or event is adjustable upon the demand, to create an event that suits you the best.



WHAT ARE WE EATING?

FINGERFOOD 30€

TOAST

Cooked ham, smoked salmon

MINI PATÉ RIESLING

VIENNESE PASTRY

 Cheese

DIPS

 Vegetables

SCAMPIS

Rose and lemon espuma

MOZZARELLA STICK

CHICKEN SKEWER

Indian style or Caribbean style

MINI BURGERS

Beef, chicken, vegetarian

VERRINE DESSERTS

Chocolate mousse duo

Homemade tiramisu

Fruits sabayon

MAXI 42€

TOAST

Cheese, cooked & cured ham, smoked salmon

FRUIT & CHEESE HEDGEHOG

SKEWERS

 Tomato, mozzarella

VERRINE

 Scampis, rose & lemon espuma

MINI SKEWERS

 Scampis, chicken, beef, fish

QUICHE LORRAINE

MINI BURGERS

 Beef, chicken, vegetarian

PANZERROTI

 Vegetarian

TACOS

 Vegetarian

VERRINE DESSERTS

Red berries mousse

Warm chocolate sabayon

Fruits salad

Mango and mint chocolate cream

MEGA 50€

TOAST

 Smoked salmon, cooked & raw ham

PUFF PASTY

 Provençal, Lorraine, snails

FRIED MOZZARELLA

 Sticks

SKEWERS

Tomato-mozza, salmon, beef, chicken

PROFITEROLES

 Sour smoked salmon

MINI BRIOCHE

 Foie gras, vegetarian

TACOS

 Vegetarian

MINI BURGERS

 Beef, chicken, vegetarian

PANZERROTI

 Vegetarian

VERRINE DESSERTS

Duo of chocolate mousses

Red fruit mousse

Fruit skewers

Panna cotta

Sponge cake & vanilla cream



BUFFETS



COUNTRYSIDE 60€

TO START

Local cold cuts, Country salad, Scrambled eggs with bacon, Shepherd's salad, Seasonal vegetables, Richelieu terrine, Mimosa eggs

HOT MAINS

Breaded ham hock with mustard sauce, Roast beef in a hay crust, Salmon fillet with apple flakes, Stuffed veal breast, Kniddele mat speck, Field potatoes, Seasonal vegetables

DESSERTS

Chocolate charlotte and custard, Red fruit tiramisu, Mint mango cream on crunchy white chocolate crust, Fruits salad

ITALIAN 60€

TO START

Tuna salad with olives, Tomato basil and mozzarella, Pesto penne salad with marinated tomatoes and arugula, Parma ham with parmesant, Antipasti (marinated shrimps, mushrooms, peppers, tomatoes), Beef carpaccio

HOT MAINS

Salmon filet with thyme & olives, Chicken fricassee with two peppers and tomato confit, Osso buco Milanese, Tagliatelle with olives

DESSERTS

Tiramisu duo, Pana cota with red fruits, Strawberry and mascarpone cream

GOOD FRIEND 51€

TO START

Salmon «en belle-vue» and salmon marinated in Gewürtztraminer, Roastbeef, Eggs stuffed with shrimp mousse, Half tomato garnished with vegetables and mayonnaise, Mexican salad, Country salad, Vegetarian pasta salad

HOT MAINS

Assortment of mini burgers (beef, chicken, vegetarian), Roast veal, Back of cod in white wine, Orloff-style pork loin, Gratin dauphinois, Seasonal vegetables, Fried rice with vegetables

DESSERTS

Bavarois with red fruits, Moelleux au chocolat, Charlotte au chocolat & crème Anglaise, Various ice cream flavors

Menu propositions change according to seasonality

SCHRÄINEREI

Contact us

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Find us

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From Tuesday-Thursday

11h00 – 15h00

17h30 – 00h00

Friday

11h00 – 01h00

Saturday

18h00 – 01h00

Sunday

11h00 – 23h00

