

She's got a beef

MY FAVOURITES



Anne Kaiffer wanted to be a butcher from as young as she can remember. At the tender age of 17, she slaughtered a live chicken to feed her peers during a girl scouts trip to Nepal. Her father, however, thought that this was no life for his daughter and persuaded her to pursue something more "intellectual with friendlier working hours". Initially Anne followed her father's advice and worked in journalism for more than seven years. But she finally took the plunge and studied butchery in Switzerland, completing the official qualifications in 2014, and is now the fourth generation to run the Kaiffer family shop (77 Grand-Rue, Luxembourg City-Centre). Here Anne shares her favourite spots to enjoy a magnificent meat meal.



LA TABLE DE FRANK

"Frank Steffen [the owner] is a very good friend of mine so I had to go and check it out!" The restaurant is located next to the Maison Steffen Boucherie and "it has a nice brasserie feel to it", says Anne. The restaurant is at the top of her list because: "It is the only place where you can order a *côte à l'os* [T-bone] cut of the Blonde de Galice steak, which is a very special Spanish breed." She explains that it is so special because it has lots of intramuscular fat, which creates that "delicious marbling effect". Although Anne sells this special cut at her shop, this is the only restaurant she knows which serves it.

Where: 10 route d'Arlon, Steinfort
Info: www.latabledefrank.lu

ELCH

"The first time I went to Elch, it was actually for an apéritif, we had such a good time here, we stayed for dinner," says Anne. It is a favourite because: "It is the only place where they cook it '*bleu bleu, mais chaud*' [raw inside but still hot]. I always order the faux filet there, it is never heavily laden with sauces. Here's a tip: you can always know that a steak is fresh when it is served simply with some salt and pepper. When they cover it with sauces, especially lots of black pepper sauce, it's often not fresh meat."

Where: 2 Grevelsbarriere, Bertrange
Info: www.elch-restaurant.com

CAFETIN DE BUENOS AIRES

"At the time that this restaurant first opened, you could not get an Argentinian steak anywhere in Luxembourg". Although there are now more restaurants which serve Argentinian steak, this is still Anne's favourite place to visit for this dish. The restaurant is a great dinner place because "it is small and cozy", she muses. "They do amazing cocktails. Particularly their mojitos and caipirinhas!" With an extensive wine list, cocktail list and food menu, Anne always leaves "pretty satisfied".

Where: 5 passage Roger Manderscheid, Luxembourg-Centre
Info: www.cafetin.lu