



LA BARAQUE

15, Rue Aldringen — L-1118 Luxembourg
Tel. +352 / 27 49 59 80 0

labaraque.lu

“LA BARAQUE,” the new fritkot in town, offers delicious home-made fries in a 5-star fashion. You don’t have to be Belgian to open a chip shop, but it might certainly help. Stéphanie Jauquet, the leading force behind Cocottes, Tempo Bar Oû Manger and Um Plateau, opened a new chip shop concept at the heart of the capital. Bringing the “fritkot” culture to Luxembourg, this new location highlights everything that is excellent about potatoes dipped in white beef fat – with an additional 5-star touch. The home-made fries are served with revisited classics such as “américain,” tuna mayo, meatballs, vol au vent and countless even more creative and delicious toppings. However, purists will also be happy to find their fries simply accompanied with fresh, homemade sauces. What’s more, everything is served in biodegradable packaging. “LA BARAQUE” is a chip shop concept where taste and flavour, know-how and personality are combined, a meeting point between fast food and casual dining, with fries prepared by a chef and presented in a new and exciting way.



MIZU

10, Rue Sigismond — L-2537 Luxembourg
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mizu.lu

MIZU is a new concept pop-up bar, located on the rooftop of the Graace Hotel, offering high-quality Japanese teas that originate from small, family-owned tea farms. Discover their extensive selection of Matcha, Sencha, Genmaicha, Houjicha teas and many more, all in a uniquely charming environment. MIZU, the Japanese word for water, offers a stunning view over the surrounding area as well as a peaceful and relaxing ambience to wind down and escape from the daily hustle and bustle. The overall concept is inspired by Japan’s tea culture, but also celebrates local and regional products. As such, their beautiful urban garden, which heightens the sense of tranquillity and urban escape, was decorated by the Infiorata Flower Shop. Moreover, they offer a variety of plant-based products and snacks, provided by Alavita. Mizu also invites you to take a stroll around its enclosed store, offering their large range of teas as well as a selection of books and magazines from Alinea Bookstore. “MIZU gives you the chance to drink in the moment – and celebrate the now.”

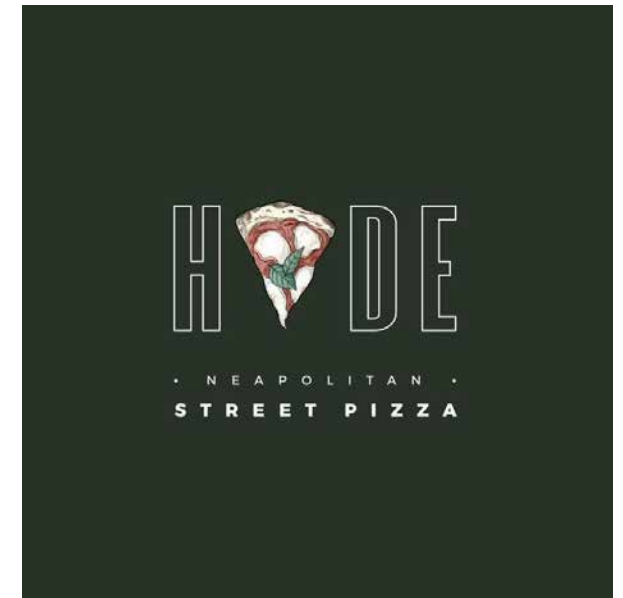


L'ATELIER STEFFEN

Royal Hamilius Grand-Rue — L-1660 Luxembourg
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steffen.lu

Atelier Steffen, the new ready-to-eat brand offering fresh and seasonal products, will soon open its second take-away outlet in the heart of Luxembourg City, at the Royal Hamilius. Located at the corner of Monterey Avenue and Royal Boulevard, the venue is right next to the commercial centre and aims to open its doors in November 2021. Offering 45 modular seating options on the first floor, with the addition of an inviting bar, the interior design will be predominantly floral, providing a lush green ambience for future customers. The concept of the shop aims to evoke a sense of child-like wistfulness, ideal for a moment of relaxation by yourself, as a couple, with family or with friends. The outlet will offer a wide range of fresh products, including sandwiches, salads, hot and cold dishes, soups, desserts, etc. And for those who don’t want to eat in, there will be a wide range of take-away meals available from Atelier Steffen.



HYDE

hyde.lu

Hyde is an exciting new pizza food-truck that brings truly authentic Neapolitan pizzas directly to the streets of Luxembourg. This latest creation is a collaborative effort between Stephane Rodrigues and Jade Leboeuf, as well as the owners of Chiggeri, the well-known restaurant in Luxembourg City, Joao Ramos and Sandra Totaro. In the kitchen of the food-truck, everything is in the experienced hands of two highly qualified chefs: Luciano Cutogno, who travelled the world and worked as pizzaiolo in Italy and many other countries, and Vinci Coppolas, a well-known Neapolitan chef who opened his own restaurant and catering service in the UK after acquiring over 30 years of experience. Their ambition to bring true Neapolitan pizzas to the roads in and around town is set to open in September.