



**CORPORATE
CATALOGUE**
EVENT PLANNING
& CATERING

AN HAFFEN **AH**
GASTRONOMIE

”BE CONNECTED,”

The business world is always looking for ways to spread new ideas and technology. We can build you an environment that engages mind and spirit.

Our team will make sure that you will be provided with any multimedia equipment, clipboards, projectors,...you need.



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”ABOUT US,”

"An Haffen" is more than just a beautiful location for your event!

Our passion is to provide you and your guests with an exquisite culinary experience, impeccable and effortless service, and attention to every detail.

As a busy professional, you don't have the luxury of time. However, you want to create an event that matches the high-quality standards your partners and clients are accustomed to have come to expect from you.

Partner with a dynamic and experienced team that will translate your event ideas into reality.





Flawless
Execution



Perfection
On Site

Attention
to Detail



AN HAFFEN – GASTRONOMIE



Your
Satisfaction

Luxembourg- Ville	14 km
Esch-sur-Alzette	07 km
Remich	30 km
Mersch	33 km



” RELATIONSHIP BUILT ON TRUST „

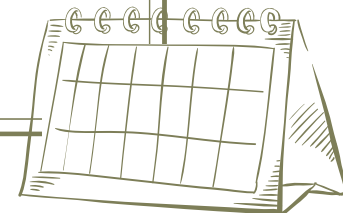
You have a specific event vision for your professional peers,
whom you want to impress and feel valued. This is why
you need an event expert you trust.

Whether you're planning a conference,
a team-building experience, a formal corporate lunch or dinner, a
seminar breakfast, a cocktail function...

...or all of the above, we'll be on hand to cater to your every need.

"An Haffen" adapts the offer to our clients' wishes.

We offer transparency, clear communication, and polished event
service from start to finish.







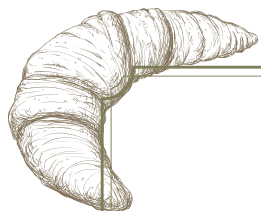
„ MICE EVENTS ”

The business of Meetings, Incentives, Congresses and Events spreads its wings across many economic sectors, and "An Haffen" is positioned as a key partner in this field.

The "An Haffen" team believes that the cuisine featured at your events should represent your ideas and preferences as well as exceed the diverse expectations of your guests.

"Componere" is Latin for "to bring all the parts together," and we're experts at bringing all the components of your event together to produce a singular experience.

” BUSINESS BREAKFAST & BRUNCH ”



RISE & SHINE

Breakfast pastries,
Waffels or Pancakes
(make your choice)

Café, thé or hot chocolate
served with fruit juice

06.00€

BUFFET OR BRUNCH?

You wish to host a breakfast buffet
or brunch for your clients?

Our AH! team is specialized in creating
personalized offers to suit your expectations
perfectly!

Contact us for more information
concerning your wishes!.

VEGAN BREAK

Tapioka pearls,
coconut milk and
seasonal fruit coulis

Café, thé or hot chocolate
served with fruit juice

05.50€



”CORPORATE MEALS,”

FOR TAKE-AWAY

TASTEFUL BREAK

Country style terrine
With homemade pickles

Confit Codfish,
safran-"rouille" sauce
and fennel quinoa served
with an orange dressing.

"Tomme de Savoie"
with its onion and
Sarawak pepper confit

Apple pie

25.00€

SEASONAL SAVOURS

Scallop Carpaccio
with beetroot and Cumbawa

Veal filet mignon
with a herb crust, barley
tabbouleh and multi-coloured
cauliflower served with a
Kalamansi vinaigrette

Truffled "Brie de Meaux"

Exotic flavoured
Panacotta

40.00€

VEGAN DELIGHT

Chickpea Salad,
vegan feta, fresh mint leaves
and cucumber

The vegan falafel buddha bowl,
avocado cream with lime and
seasonal vegetables.

SAYVE VeGran
with truffles

Tapioka pearls
with coconut milk
and a mango-ginger coulis

25.00€

*Orders can only be validated with a minimum order of 5 meals

” THE QUICK ONE ”

1st

Jerusalem artichoke velouté with its perfect egg and a bacon emulsion as well as a crisp

2nd

Yellow poultry supreme "red label", caramelized onion juice, white asparagus and potato puree

3rd

Chocolate lava cake with its "Bourbon"-vanilla ice cream

Prix/pers. 42.00€

” SEAL THE DEAL ”

1st

The mushroom textures

2nd

Grilled scallops with a "fregola sarda" risotto and "Piperade" sauce

3rd

Roasted duck breast, Thai style sweet and sour sauce and its variation of different cauliflowers

4th

vertical "Mille-feuille", caramel with salted-butter and milk ice cream

Prix/pers. 70.00€

*The menus are to be ordered in advance, and will only be served in the location of "An Haffem"

”GET IN TOUCH,”

In order to answer your questions more efficiently, please send us an e-mail or give us a call and we'll get back to you shortly.



+352 28 99 00 09



CONTACT@AHG.LU

Let's be social :



ANHAFEN.GASTRONOMIE



ANHAFEN - GASTRONOMIE



An Haffen

13, rue des trois Cantons
L-3980 Wickrange