

Grevenmacher: wine, culture and history

TEXT: SHANNA MCGOLDRICK | PHOTOS: CHRISTOPHE WEILAND

Perched on the bank of the Moselle river, near the Luxembourg-Germany border, Grevenmacher offers the best of both town and country living.

Surrounded by vineyards and blessed with a light that has attracted many a painter over the years, this commune embodies the open-hearted, welcoming spirit of the Moselle region. Grevenmacher is a town that prides itself on its quality of life, while embracing the future.

Although famous for its annual Grape and Wine Festival, which culminates with the crowning of a new 'Wine Queen' every September, Grevenmacher also has plenty to offer history-lovers and culture buffs. Its

medieval architecture is best explored by wandering through the old-town quarter on foot, following the town's mapped-out 'cultural walk' to take in the sights and soak up its ancient heritage. For a more exotic experience, head to the tropical indoor Butterfly Garden, which is home to hundreds of butterflies, birds and insects.

While the streets are literally lined with lavender in a nod to Burgomaster Léon Gloden's years spent studying in the French region of Provence, Grevenmacher is decidedly international. Over 40 per cent of the town's 4,942 inhabitants come from outside Luxembourg, and as a result, the culinary scene is varied, offering everything from

traditional local fare to Nepalese cooking. As Gloden says, "When you live in Grevenmacher, you never need to leave!"

Grevenmacher has proven adept at championing and preserving its rich cultural heritage, but it remains committed to moving with the times. Construction will begin this year on a lavish new cultural centre set to open in 2023, and the town is taking a workable approach to sustainability that ranges from environmentally-friendly housing solutions to the facilitation of plastic-free public events. It's an equilibrium that epitomises the 'Mosseler way of life'.

www.grevenmacher.lu



Restaurant Centser Roud Haus: cooking with passion

TEXT: STEPHANIE UWALAKA | PHOTO: RESTAURANT CENTSER ROUD HAUS

To the east of Luxembourg sits Restaurant Centser Roud Haus, where fresh, regional ingredients are prepared and presented in an innovative yet gastronomic way, under the direction of head chef Jacques Schoumacker. The cuisine the restaurant produces is a veritable mix of influences from all over the world, with an emphasis on Luxembourgish, French and German cuisine. Over the years, it has evolved from originally being a café 20 years ago, to then being a brasserie and eventually becoming a restaurant, more recently.

The restaurant has weekly à la carte menus, as well as seasonal and special menus for events during the year, such as the recent Valentine's day menu, which featured six decadent courses, and the winter hot plate menu, where you have your choice of steak cooked right

in front of you. Whilst the restaurant offers a range of menus for guests, it also has a gastronomic menu served solely on Tuesday and Wednesday evenings which changes monthly, for those who wish to taste the head chef's new creations and indulge in seven courses: though there is also the choice for less courses. It aims to create a good rapport with customers, to delight them with what is on the menu and to really show them the high standard of food that Luxembourg has to offer; with the restaurant's warm, friendly and welcoming ambiance allowing customers to fully enjoy their culinary experience.

Looking to the future, it is adding a banqueting room and terrace to allow for private bookings at the restaurant, mostly for business groups, weddings and large family parties to be booked, with more room and privacy ensured for guests. A classic

restaurant setting with delicious inventive food cooked with dedication is what defines Centser Roud Haus, and makes it stand out within the Luxembourg culinary scene.



Jacques Schoumacker.

www.centser-roudhaus.lu