



Notre Carte

Starters

Eur
Starter | Course

- ✓ Foie gras d'Oie, , marinated with white Porto and cognac, confit figs [1,12] 18 29
- ✓ Puy lentil salad and smoked salmon [1,4,7] 12 19
- ✓ Fried pork, hummus and herbs *coulis* [1,7,8] 11 22
- ✓ Fricassee snails, garlic and parsley butter [1,2,8] 10 20
- ✓ Marrow bone, flower of salt [1,2] 13

Main course

- ✓ Veal cutlet with morel mushrooms [1,7,12] 29
- ✓ Wild boar stew with blackcurrant cream [1,7,12] 29
- ✓ Sturgeon steak with herring caviar [12] 28
- ✓ Duck breast with morello cherries [7] 32
- ✓ Giant ravioli with *Hedgehog* mushrooms and truffles [1,3,7,12] 25
- ✓ The Labo Burger (grilled beef, chef's sauce), home made French fries [1,3,7,8,12] 19
- ✓ Pan-fried large scampis *flambeés* with cognac [1,3,7] 26

[Allergènes: 1 gluten, 2 crustacé, 3 œuf, 4 poisson, 5 arachide, 6 soja, 7 lait, 8 fruit coque, 9 céleri, 10 moutarde, 11 sésame, 12 sulfite, 13 lupin, 14 mollusques]



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Our Suggestions

Eur

- ✓ Prime rib Charolaise mature 5 weeks | 2 people [7,12] 9/100g
- ✓ Fish of the day (Turbot, St Pierre, Bar) ~1 1,3kg to share or not [1,3,4,7] Market price

Plus ...

- ✓ Fresh and repined cheese plate [7,8] 12
- ✓ Kid's menu: Main course + ice cream 11

Desserts

- ✓ Fondant au chocolat , Let'z vanilla organic ice cream [1,3,7] 9
- ✓ Morello cherries Tiramisu [1,3,7] 8
- ✓ Clementine mousse, sponge cake and chocolate sauce [1,3,7,] 9
- ✓ Variation around the mango [1,3,7] 8
- ✓ Gourmand Coffee or tea [1,3,7,8] 12
- ✓ Ice or sorbet (ask for flavours) 3/boule

**NOTRE PAIN EST FAIT MAISON ET TOUS NOS PLATS SONT FAITS À
BASE DE PRODUITS FRAIS ET DE SAISON**

