



Our Menu

STARTERS

Eur
Starter | Course

- ✔ *Foie gras* d'Oie, marinated with white Porto and cognac, Chef's confit [1,12] 19 29
- ✔ Salmon tartare, fresh lime gel [1,4,7] 15 29
- ✔ Corn and its pop-corn *velouté* [1,3,7,12] 9
- ✔ Perfect egg 63°, Gorgonzola, nut and ham's *tartine* [1,3,7] 13 24

MAIN COURSE

- ✔ Grilled *Salers* tenderloin, *foie gras* dressing [7,12] 30
- ✔ 12h cooked lamb leg, black ail and thyme [7,12] 28
- ✔ Sea bream, Fuseau Lorrain dressing [4,7] 29
- ✔ Sole (600/700g), crustacean dressing [2,4,7] 39
- ✔ Giant ravioli stuffed with ricotta and spinaches [1,3,7] 25
- ✔ The Labo Burger (grilled beef, chef's sauce), home made French fries [1,3,7,8] 19

[Allergens: 1 gluten, 2 shellfish, 3 egg, 4 fish, 5 peanuts, 6 soy, 7 milk, 8 nuts, 9 celery, 10 mustard, 11 sesame, 12 sulphites, 13 lupine, 14 mollusks]



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OUR SUGGESTIONS

Eur

- ✔ Veal Tomawawk (1kg), crust of herbs [x 2pers] 70
- ✔ Fish of the day (Turbot, St Pierre, Bar, Homard) ~1-1,3kg to be shared or not [1,3,4,7] Market price

AND ...

- ✔ Fresh and refined cheese plat [7,8] 12
- ✔ Kid's menu: main course and ice cream 11

DESSERTS

- ✔ *Fondant au chocolat*, Let'z vanilla organic ice cream [1,3,7] 10
- ✔ *Spéculoos* Tiramisu [1,3,7,8] 7
- ✔ Pavlova clementine, passion fruit sauce 8
- ✔ Café où thé Gourmand [1,3,7,8] 12
- ✔ Ice cream et sorbet of the moment 3/boule

OUR BRED IS HOMEMADE AND ALL OUR DISHES ARE MADE WITH SEASONAL FRESH INGREDIENTS

