



## Our Menu

### STARTERS

Eur  
Starter | Course

- ✔ Duck *foie gras*, marinated with white Porto and cognac, Chef's confit [1,12] 19 29
- ✔ Chef's tuna tartare [4,11] 16 30
- ✔ Beef *carpacuit*, "tonnato style" [3,4] 14 28
- ✔ *Mollet* egg, *meurette* sauce [3,12] 12

### MAIN COURSE

- ✔ Rossini beef filet [12] 35
- ✔ Grilled veal chop, béarnaise sauce [3,12] 30
- ✔ Cod's back on its asparagus *fricassé*, smocked white butter [4,7,12] 29
- ✔ Snackee St. Jacques, Arabica sauce [4,7] 34
- ✔ Giant ravioli stuffed with ricotta and spinaches [1,3,7] 24
- ✔ 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

- ✔ Beef Highland tomahawk (1k,2g) x 2pers] 95
- ✔ 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 13

### DESSERTS

- ✔ *Fondant au chocolat*, Let's vanilla organic ice cream [1,3,7] 11
- ✔ Berries soup, orange coulis, orange sorbet [7] 9
- ✔ Crème brûlée, Bournon vanilla [3,7] 9
- ✔ 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**

