

  **A la Carte**

STARTERS

Eur
Starter | Course

- ✔ Duck *foie gras*, marinated with white Porto and cognac, Chef's confit [1,12] 21
- ✔ Fried soft-boiled egg, porcini cream and hazelnuts [3,7] 15
- ✔ Veal tartare, Meaux mustard [1,3,7] 14 29
- ✔ Small baked camembert, mixt salad To be share or not [1,3,7,8] 13

MAIN COURSE

- ✔ Bull filet, candied garlic and shallot 32
- ✔ Red label chicken supreme, with crayfish [12,8] 29
- ✔ Monkfish osso-bucco, pink pepper aroma [4] 29
- ✔ "Black Cod", artichoke cream [4] 31
- ✔ Giant ravioli stuffed with pumpkin, seed [1,3,7,8] 22
- ✔ 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

- ✔ Angus Prime rib (1k,2g) x 2pers] 79
- ✔ Fish of the day (Turbot, St Pierre, Bar, Homard) [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'z vanilla organic ice cream [1,3,7] 11
- ✔ *Paris-Brest, custard* [1,3,7,8] 9
- ✔ Pancake style "Suzette" [1,3,7,8] 8
- ✔ *Gourmand* café or tea [1,3,7,8] 12
- ✔ Ice cream et sorbet of the moment (Luxlait) 3/boule

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

