

STARTERS

Eur
Starter | Course

- ✔ Duck *foie gras*, marinated with white Porto and cognac, Chef's confit [1,12] 21
- ✔ Perfect egg 63°, pumpkins velouté with pumpkins oil and seeds [3,7] 11
- ✔ Snail puff pastry, garlic and parsley cream [7,8,9] 13
- ✔ Doe carpaccio, pears and figs 16 32

MAIN COURSE

- ✔ Black Angus beef steak [7] 35
- ✔ Duck breast with figs [7,12] 29
- ✔ Arctic char on leek fondue [4,12] 27
- ✔ Giant prawns, coconuts and curry sauce [4] 28
- ✔ Giant ravioli stuffed with pumpkins and carrots [1,2,3,7] 20
- ✔ The Labo burger (grilled beef chef's sauce, cheddar), home made French fries [1,3,7] 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]



OUR SUGGESTIONS

Eur

- ✔ Black Angus Prime rib (1kg) x 2pers 79
- ✔ Fish of the day (Turbot, St Pierre, Bar, Homard) [1,3,4,7] 2pers 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
- ✔ *Mascarpone mousse, caramelized apples and speculoos* [1,3,7,8] 8
- ✔ *Iles flottantes*, custard [1,7] 7
- ✔ *Gourmand* coffee 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

