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Eur 42  Menu du *Laboratoire*

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**Entrée**

✔ Tartare de St Jacques  
du chef [2]

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**Plat**

✔ Quasi de veau basse T°  
Sauce aux girolles [7,12]  
*ou*

✔ Poisson du marché [4]  
*ou*

✔ Raviole géante butternut  
et carotte [1,3,7]

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**Dessert**

✔ Iles flottantes  
Crème anglaise [1,3,7,8]

[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]



————— **STARTER** —————

✔ Chef's scallop tartare [2]

————— **MAIN COURSE** —————

✔ Veal low T°,  
chanterelles sauce [12]  
*or*

✔ Fish according to market [4]  
*or*

✔ Giant ravioli stuffed with pumpkins  
and carrot [1,3,7]

————— **DESSERT** —————

✔ *Iles flottantes* custard [1,3,7,8]

[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]

