


 *A la Carte*

STARTERS

Eur
Starter | Course

- ✓ Duck *foie gras*, marinated with white Porto and cognac, Chef's confit [1,12] 22
- ✓ Scallops' tartare, pomegranates [4] 17
- ✓ Jamon Serrano and Emmental « Croque-Madame » [1,3,4] 13
- ✓ Duo of candid asparagus, perfect egg 63° [1,3,7] 16

MAIN COURSE

- ✓ Beef fillet on bone, foie gras sauce [12] 45
- ✓ Duck breast, candid apricots [7] 32
- ✓ Steak of bonito, black sesame and soy [4,8] 34
- ✓ Back's cod, wild garlic [4,12] 30
- ✓ Giant ravioli stuffed with ricotta and spinaches [1,3,7] 22
- ✓ The Labo burger (grilled beef chef's sauce, cheddar), home made French fries [1,3,7,11] 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

- ✓ Black Angus Prime rib (1kg) x 2pers 85
- ✓ 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's vanilla organic ice cream [1,3,7] 12
- ✓ Large strawberry macaron, red fruits coulis [1,3,7,8] 9
- ✓ Tonda gentil hazelnut cake, rum raisin ice cream [1,3,7,8] 10
- ✓ *Gourmand* coffee or tea [1,3,7,8] 12
- ✓ Ice cream et sorbet of the moment (Luxlait) 3/boules

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

OUR « CARTE » IS EPHEMERAL AS IT CHANGES EVERY 15 DAYS

