

From 6th to 17th May 2024



A la Carte

STARTERS

Eur
Starter | Course

- ✓ Duck *foie gras*, marinated with white Porto and cognac, Chef's confit [1,12] 22
- ✓ Scampi carpaccio, mango/lime dressing [2] 17
- ✓ Truffled Beef/Lamb meatball, *foie gras* cream [1,3,7] 16
- ✓ Puff pastry with asparagus and morels [1,3,7] 18

MAIN COURSE

- ✓ Argentinian entrecôte, "crying tiger" sauce [12] 35
- ✓ Grilled veal liver, onions sauce [7] 22
- ✓ Tuna steak half cooked, virgin sauce [4,8,11] 33
- ✓ Monkfish ossobuco, smoked bacon and sage [4,12] 30
- ✓ Giant ravioli stuffed with three cheeses [1,3,7] 26
- ✓ 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

- ✓ Certified Black Angus Prime rib (1kg) x 2pers 89
- ✓ 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
- ✓ Strawberry and hibiscus *pannacotta* [1,3,7,8] 8
- ✓ Chocolate pie, custard [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

