






STARTERS

Eur
Starter | Course

- ✔ Duck *foie gras*, marinated with white Porto and cognac, Chef's confit [1,12] 22
- ✔ St. Jacques tartare, pomegranates, lime [4,1] 17 29
- ✔ Beef filet carpaccio, red cows Parmesan cheese [3,10] 18 30
- ✔ *Pissaladière*, mixed salade [1,3,7] 11
- ✔ Grilled tartine, avocado, watermelon & black grapes [1]  13

MAIN COURSE

- ✔ Grilled Simmental beef ribeye, Parisian butter [4,7,10] 32
- ✔ Roasted duck *magret* with cherries [12] 31
- ✔ Coalfish back, salicornia, Lorraine sausage [4,7,12] 29
- ✔ Grilled tuna steak, coriander & lemon hummus [4,11] 30
- ✔ Sweet potatoes gnocchi, parmesan cheese & basil cream [1,3,7]  19
- ✔ Giant ravioli stuffed w/ricotta cheese 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]

 Vegetarian

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
- ✔ Crepe Suzette style [1,3,7] 8
- ✔ Cherry *parfait glacé*, chocolate *coulis* [3,7] 8
- ✔ The Chef's tiramisu [3,7] 9
- ✔ *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.**

