

À la Carte

October 2024

STARTERS

	Eur
✓ Duck <i>foie gras</i> , marinated with white Porto and cognac, Chef's confit [1,12]	22
✓ Lentil's salad, smoked duck & pears [10]	15
✓ Raw and cooked shrimps, passion fruit dressing [2]	18
✓ Vieux-Comté cheese & Serrano croque-monsieur [1,3,7]	16
✓ Butternut's <i>velouté</i> , pumpkin's oil & seeds [7,8] 🌿	13

MAIN COURSE

✓ Beef chuck-flap, chimichurri sauce [12]	31
✓ Black chicken supreme, porcini mushrooms [7,12]	30
✓ Deer stew, chocolate & red wine sauce [12]	32
✓ Monkfish medallion with citrus fruits [4,7]	32
✓ Tiger prawns flambees with Rum [1,2,12]	40
✓ Giant Ravioli stuffed with butternut [1,3,7,12] 🌿	24
✓ The Labo Burger (grilled beef, Chef's sauce, Cheddar cheese), homemade fries [1,3,7,11]	20



[Allergens: 1 gluten (wheat), 2 shellfish, 3 egg, 4 fish, 5 peanut, 6 soja, 7 milk, 8 nuts, 9 celery, 10 mustard, 11 sesame, 12 sulfite, 13 lupin, 14 mollusques] 🌿 Vegetarian

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OUR SUGGESTIONS

	Eur
✓ Black Angus Côte de Bœuf (1kg minimum) x 2pers	89
✓ Fish of the day for 2 people (Turbot, St Pierre, Bar, Homard) [1,3,4,7]	Market price

AND ...

✓ Fresh and refined cheese [7,8]	12
✓ Kid's menu: main course & ice cream	13

DESSERTS 🌿

✓ <i>Fondant au chocolat</i> , organic vanilla Let'z ice-cream [1,3,7]	12
✓ Kalamansi pie, passion fruit coulis [1,3,7]	9
✓ Hot figs, yogurt ice-cream, hazelnuts [3,7,8]	10
✓ Puff pastry stuffed with pastry cream & blueberries [1,3,7]	10
✓ <i>Gourmand</i> coffee or tea [1,3,7,8]	12
✓ Ice cream & sorbet (Luxlait) (Vanila, Coffee, Chocolate, Lemon, Mango/Passion fruit, Crémant rosé)	3/ boule



NOTRE CARTE ÉPHÉMÈRE CHANGE TOUS LES MOIS

NOTRE PAIN EST FAIT MAISON ET TOUS NOS PLATS SONT FAITS À BASE DE PRODUITS FRAIS ET DE SAISON.