



Eur

Starter | Course

STARTERS

- ✔ Duck *foie gras*, marinated with white Porto and cognac, Chef's confit [1,12] 22
- ✔ Gravlax salmon, beetroot, horseradish cream [4,7] 16
- ✔ Chef's beef fillet tartare [3,8,10] 17 32
- ✔ Perfect egg 63°, eryngii and summer truffle [1,3,7] 14
- ✔ Gray scrimp croquette, Waldorf celery [2,7,9] 14

MAIN COURSE

- ✔ Rossini style beef fillet [12] 39
- ✔ Veal rumsteck, Meaux mustard [7,10,12] 29
- ✔ Wild sea bass fillet, virgin sauce [4,8] 32
- ✔ Roasted sturgeon fillet, herring caviar [4,7] 30
- ✔ Butternut risotto, pecans [7,8] 24
- ✔ Giant ravioli stuffed with marinated mussels [1,2,3,12] 24
- ✔ The Labo burger (grilled beef Chef's sauce, cheddar), homemade French fries [1,3,7,11] 19

[Allergens: 1 gluten (blé), 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



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OUR SUGGESTIONS

- ✔ Certified Black Angus Prime rib (1kg) 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 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
- ✔ Mango/passion fruit Pavlova, exotic coulis [1,3,7,8] 9
- ✔ Labo's "Dame Blanche" [3,7,8] 10
- ✔ "Tatin" pie, custard [1,3,7] 8
- ✔ *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.**

