



À la Carte

December 2024


STARTERS

	Eur
✓ Duck <i>foie gras</i> , marinated with white Porto and cognac, Chef's confit [1,12]	22
✓ Deer terrine with pistachios, red cabbage [3,7,10]	15
✓ St-Jacques tartare with pomegranate, lime gel & hibiscus [2]	18
✓ Lobster bisque, puff pastry [1,2,3,7]	14
✓ The Chef's leeks vinaigrette, perfect egg 63° [7,8] 	13

MAIN COURSE

✓ Slab of grilled ostrich, Porto rouge & truffles [12]	34
✓ Deer steak, figs sauce [12]	32
✓ Gray chanterelle risotto [7,12] 	22
✓ Sturgeon back, Hareng caviar [4,7]	29
✓ Pollack, crusted red oranges [1,4,7]	30
✓ Giant Ravioli stuffed with lobster & its own juice [1,2,3,7,12]	29
✓ 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
✓ <i>Icy Nougat</i> , red berries coulis [3,7,8]	9
✓ Clementines hot puffed pie [1,3,7,8]	12
✓ Pier pouched in hot wine, organic vanilla ice cream [1,3,7]	9
✓ <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.