




# À la Carte

February 2025


## STARTERS

	Eur
✓ Duck <i>foie gras</i> , marinated with white Porto and cognac, Chef's confit [1,12]	22
✓ Frogs' legs <i>cromesquis</i> , dressing parsley & ail [1,3,7]	16
✓ Wild sea bass tartare, Yuzu [4,11]	18
✓ Perfect egg 63°, smashed potatoes, Albufera sauce [3,7]	15
✓ The carrot & the pea [7] 	12

## MAIN COURSE

✓ Beef Rossini filet [1,3,7,12]	37
✓ Candied lamb shank, flowers honey [12]	32
✓ Gilthead seabream filet, <i>fuseau</i> Lorrain foam [1,3,7]	29
✓ Big scampi pan fried with ail [2,7,12]	30
✓ Sweet potatoes gnocchi, rocket pesto, pecorino [1,3,7,8] 	24
✓ Giant ravioli stuffed with beet & ashy goat cheese [1,3,7] 	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
✓ The two lemons pie, red berries <i>coulis</i> [1,3,7]	9
✓ Exotic fruits Pavlova [3,7]	9
✓ Morello cherries Tiramisu [3,7]	8
✓ <i>Gourmand</i> coffee or tea [1,3,7,8]	12
✓ Ice cream & sorbet (Luxlait) (Vanilla, 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.