




# À la Carte

Mars 2025


## STARTERS

	Eur
✓ Duck <i>foie gras</i> , marinated with white Porto and cognac, Chef's confit [1,12]	22
✓ Poached egg, <i>meurette</i> sauce [3,12]	13
✓ Puff pastry stuffed with mushrooms [1,3,7] 	18
✓ Veal tartare in hazelnut oil & Meaux mustard [3,8,10]	16
✓ Cod & spinaches croque, cocktail sauce [1,3,4]	15

## MAIN COURSE

✓ Irish Prime beef chuck-flap, green pepper sauce [7,12]	30
✓ Red Label black chicken supreme with river prawns [2,7,12]	28
✓ Original 5A andouillette from Troye, Meaux mustard sauce [7,10,12]	24
✓ Pollock's back with Timut pepper [4,7,12]	30
✓ Artic char filet, tarragon sauce [4,7,12]	28
✓ Risotto zucchinis & saffron pistils [7,12] 	20
✓ Giant ravioli stuffed with ricotta & spinaches [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

# À la Carte

Mars 2025

## 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's ice-cream [1,3,7]	12
✓ The Labo profiterole [1,3,7]	10
✓ Diplomat & strawberry puff pastry [1,3,7]	11
✓ Season fruits' salade	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.