

À la Carte

May 2025

STARTERS

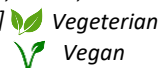
- ✓ Duck *foie gras*, marinated with white Porto and cognac, Chef's confit [1,12]
- ✓ Asparagus & chanterelle mushrooms *salade* 🌿
- ✓ The two ducks' carpaccio, raspberries
- ✓ Wild sea bass ceviche, pomegranate & granny smith apple [4]
- ✓ Soft boiled egg, peas gazpacho with mint [3,7]

MAIN COURSE

- ✓ Grilled Simmental entrecôte & its own marrow bone 36
- ✓ Low T° veal, chanterelle mushrooms sauce [7,12] 32
- ✓ Plaice fillet with salicornia [4,7,12] 29
- ✓ Saint-Pierre, virgin sauce with Timut pepper [4] 34
- ✓ Black risotto with asparagus & almonds crème [7,12] 25
- ✓ Open ravioli with scampi & wild garlic [1,3,7,12] 26
- ✓ The Labo Burger (grilled beef, Chef's sauce, Cheddar cheese), homemade fries [1,3,7,11] 21



[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]



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OUR SUGGESTIONS

- ✓ Black Angus Côte de Bœuf (1kg minimum) x 2pers 95
- ✓ 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] 13
- ✓ Kid's menu: main course & ice cream 13

DESSERTS 🌿

- ✓ *Fondant au chocolat*, organic vanilla Let'z ice-cream [1,3,7] 13
- ✓ Morello cherries iced pudding, chocolate *coulis* [3,7] 10
- ✓ Chocolate & blood orange pie [1,3,7] 12
- ✓ Rhubarb & strawberry financier, pistachio [1,3,7,8] 12
- ✓ *Gourmand* coffee or tea [1,3,7,8] 12
- ✓ Ice cream & sorbet (Luxlait) 3/boule
(Vanilla, Coffee, Chocolate, Lemon, Mango/Passion fruit, Crémant rosé)



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.