

À la Carte

The Seasonal Evergreens & *The monthly Choices*

STARTERS

	Eur	
	Starter	
✓ Duck <i>foie gras</i> marinates with white Porto & Cognac [3]	23	
✓ The Chef's Beef tartare [3,10]	17	32
✓ Scallops Ceviche, pomegranate & lime [2]	17	32
✓ The Chef's country terrine [1,3,7]	14	
✓ 63° perfect egg, declination around the corn [3,7] 🌿	13	
✓ Avocado toast, watermelon & grapes [1,3,7] 🌿	14	
✓ Melon salade, Parma ham, crispy goat cheese [1,7]	15	29

DESSERTS 🌿

	Eur	
✓ Fondant au chocolat, Let's vanilla organic ice-cream [1,3,7]	13	
✓ Gourmand coffee or tea [1,3,7,8]	12	
✓ Ice-creams & sorbets (Luxlait) (Vanille, Café, Chocolat, Citron, Mangue/Passion, Crémant rosé)	3/boule	
✓ Fresh & refined cheese [7,8]	13	
✓ Paris Brest & its custard [1,3,7]	12	
✓ Red berries in crust & their meant jelly [1,3,7]	11	
✓ Melon declination	9	

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MAIN COURSES

	Eur
✓ Côte de Bœuf according to the butcher mood (1kg min) x2p.	95
✓ Fish of the day x2p. (Turbot, St Pierre, Bar, Sole) [1,3,4,7]	Mkt price
✓ The Labo Burger (grilled beef, the Chef's dressing, cheddar), French fries, salad [1,3,7,11]	22
✓ Giant ravioli stuffed with lobster & its own soup [1,3,4,7]	29
✓ Home-made potato gnocchi, butter & sage [1,2,7]	22
✓ Bass fish fillet, white butter [4,7]	29
✓ Simmental beef fillet, green pepper [7,12]	34
✓ Lamb shank with apricots & almonds [8,12]	32
✓ Veal escalope, mushrooms sauce [7,12]	27
✓ Red mullet fillet, basil pesto & mint [4,8]	29
✓ Sauteed garlic scampi [2,12]	30

OUR EVERGREENS CHANGE ON A SEASONAL BASE

OUR MONTHLY CHOICES ARE RENEWED EVERY MONTH

OUR **BREAD IS HOME-MADE** & ALL OUR **DISHES ARE DONE WITH FRESH INGREDIENTS**

[Allergènes: 1 gluten (blé), 2 crustacé, 3 œuf, 4 poisson, 5 arachide, 6 soja, 7 lait, 8 fruit coque, 9 céleri, 10 moutarde, 11 sésame, 12 sulfite, 13 lupin, 14 mollusques]

🌿 Végétarien 🌿 Vegan