

À la Carte

The Seasonal Evergreens & *The monthly Choices* [Sept '25]

🍽️ STARTERS

	Eur	
🍴 Duck <i>foie gras</i> marinated with white Porto & Cognac [3]	23	
🍴 The Chef's Beef tartare [3,10]	17	32
🍴 Scallops' ceviche, pomegranate & lime [2]	17	32
🍴 Puff pastry of escargots with garlic, parsley and mushrooms [1,3,7] (with no snails for vegetarians🌿)	16	
🍴 Bluefin tuna tataki with watermelon and sesame seeds [4,6,11]	18	
🍴 Fine tomato tartlet with Kalamata olives' tapenade [1,3,7]🌿	14	

🍰 DESSERTS🌿

	Eur	
🍴 <i>Fondant au chocolat</i> , Let's vanilla organic ice-cream [1,3,7]	13	
🍴 <i>Gourmand</i> 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	
🍴 Red fruit <i>pavlova</i> [1,3,7]	12	
🍴 Mirabelle plum tart [1,3,7]	9	
🍴 Labo's <i>Dame Blanche</i>	10	

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🍽️ MAIN COURSES

	Eur
🍴 <i>Côte de Bœuf</i> 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, herbs' pesto [1,3,7]🌿	22
🍴 Bass fish fillet, white butter [4,7]	29
🍴 Grill beef fillet, foie gras sauce [7,12]	34
🍴 Grill veal chop, rosemary jus [8,12]	32
🍴 Authentic Troyes andouillette 5A, mustard sauce [7,12]	26
🍴 Cod loin, squid ink crust, lobster sauce [4,8]	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