

À la Carte

The Seasonal Evergreens & *The monthly Choices* [Oct '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
✔ Profiterole of escargots with garlic, parsley and mushrooms [1,3,7] (with no snails for vegetarians 🌿)	16	
✔ <i>Vitello Tonnato</i> by The Labo [4,6,11]	16	
✔ Perfect egg 63°, butternut <i>velouté</i> [1,3,7] 🌿	13	

🍰 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	
✔ <i>Chocolate mousse</i> [3]	11	
✔ <i>Tarte Tatin</i> , caramel salted butter [1,3,7]	10	
✔ Poached pear with spiced red wine, yogurt ice-cream	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
✔ Horse sirloin, sauce red caramelized onions [12]	29
✔ Deer stew cooked with red wine & chocolate [7,10,12]	32
✔ Skate wing with caper butter [4,7]	26

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