

À la Carte

The Seasonal Evergreens & The monthly Choices [Feb '26]

— STARTERS —

- ✓ Duck *foie gras* marinated with white Gewurtztraminer & Cognac [3]
- ✓ Snails in their own shell with persil garlic butter (#6/#12) [7]
- ✓ Scallops' ceviche, pomegranate & lime [2]
- ✓ Puy's green lentils salad, heart of smoked salmon [4,8] (with no salmon for vegetarians, €12) 
- ✓ Beef filet gravlax, blue radish [6,8,11]
- ✓ 63° perfect egg, *meurette* way [3,7,12]

Eur
Starter | Main
course

23

9/18

17 32

17

18

13

— DESSERTS —

- ✓ *Fondant au chocolat*, Let'z vanilla organic ice-cream [1,3,7]
- ✓ *Gourmand* coffee or tea [1,3,7,8]
- ✓ Ice-creams & sorbets (Luxlait)
(Vanille, Café, Chocolate, Citron, Mangue/Passion, Crémant rosé)
- ✓ Fresh & refined cheese [7,8]
- ✓ Choco-hazelnut tart, passion fruit *coulis* [1,3,7,8]
- ✓ Lemon cheesecake, lime gel [1,3,7]

Eur

14

13

3/boule

14

13

11

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— MAIN COURSES —

- ✓ Giant ravioli stuffed with butternut & pumpkin juice [1,2,3,7] 
- ✓ Pumpkin gnocchi, parmesan cream [1,3,7] 
- ✓ Bass fish fillet, white butter [4,7]
- ✓ Grill beef fillet, *foie gras* sauce [7,12]
- ✓ The Labo Burger (grilled beef, the Chef's dressing, cheddar), French fries [1,3,7,11]
- ✓ Angus crispy beef, cooked 7h, intense jus [1,3,12]
- ✓ Grilled wild king prawns, garlic mousseline [2,3,7] 

Eur

29

22

29

36

23

32

34

Mkt price

- ✓ *Côte de Bœuf* made in Luxembourg, dry-aged 7 weeks (1kg min) x2p.

- ✓ Fish of the day x2p. (Turbot, St Pierre, Bar, Sole) [1,3,4,7]



LET'Z AUBRAC VEAL by BRAUN FARM, Bettange-sur-Mess
Ask for the cut of meat & the recipe of the day!



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

[Allergens: 1 gluten (wheat), 2 crustacean, 3 egg, 4 fish, 5 peanut, 6 soja, 7 milk, 8 tree nuts, 9 celery, 10 mustard, 11 sesame, 12 sulfite, 13 lupin, 14 mollusks]

 Vegetarian  Vegan