

# À la Carte

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

## STARTERS

	Eur	
	Starter	Main course
✓ Duck <i>foie gras</i> marinated with white Gewurtztraminer & Cognac [3]	23	
✓ Snails in their own shell with persil garlic butter (#6/#12) [7]	9/18	
✓ Scallops' ceviche, pomegranate & lime [2]	17	32
✓ Puy's green lentils salad, heart of smoked salmon [4,8] (with no salmon for vegetarians, €12) 🌱	17	
✓ Beef filet gravlax, blue radish [6,8,11]	18	
✓ 63° perfect egg, <i>meurette</i> way [3,7,12]	13	

## DESSERTS 🌱

	Eur
✓ <i>Fondant au chocolat</i> , Let's vanilla organic ice-cream [1,3,7]	14
✓ <i>Gourmand</i> coffee or tea [1,3,7,8]	13
✓ Ice-creams & sorbets (Luxlait) (Vanille, Café, Chocolate, Citron, Mangue/Passion, Crémant rosé)	3/boule
✓ Fresh & refined cheese [7,8]	14
✓ Choco-hazelnut tart, passion fruit <i>coulis</i> [1,3,7,8]	13
✓ Lemon cheesecake, lime gel [1,3,7]	11

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## MAIN COURSES

	Eur
✓ Giant ravioli stuffed with butternut & pumpkin juice [1,2,3,7] 🌱	29
✓ Pumpkin gnocchi, parmesan cream [1,3,7] 🌱	22
✓ Bass fish fillet, white butter [4,7]	29
✓ Grill beef fillet, foie gras sauce [7,12]	36
✓ The Labo Burger (grilled beef, the Chef's dressing, cheddar), French fries [1,3,7,11]	23
✓ Angus crispy beef, cooked 7h, intense jus [1,3,12]	32
✓ Grilled wild king prawns, garlic mousseline [2,3,7]	34
✓ Côte de Bœuf made in Luxembourg, dry-aged 7 weeks (1kg min) x2p.	99
✓ Fish of the day x2p. (Turbot, St Pierre, Bar, Sole) [1,3,4,7]	Mkt price



LET'S 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