

RESTAURANT
/e LABORATOIRE SET MENU

Eur 49

JULY 26

Starter

✓ Tuna tataki, watermelon, piquilloes & hibiscus [1,4,6,11]

or

✓ Perfect 63° egg, green peas & mint, pine nuts [3,7] 🌿

Main Course

✓ Irish Black Angus picanha, “tigre qui pleure” dressing [12]

or

✓ Fish of the day [4]

or

✓ Homemade gnocchi with smoked *scamorza* [3,7] 🌿

Dessert 🌿

✓ Raspberry puff pastry, mousseline cream [1,3,7]



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

🌿 Vegetarian ✓ Vegan