

À la Carte

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

STARTERS

	Eur	
	Starter	Main course
✔ Duck <i>foie gras</i> marinated with white Gewurtztraminer & Cognac [3]	23	
✔ Snails in their own shell with parsley garlic butter (#6/#12) [7]	9/18	
✔ Scallops' ceviche, pomegranate & lime [2]	18	34
✔ The Chef's Angus beef tartare [3,10]	16	32
✔ Grey shrimps' croquettes, Waldorf celery [1,3,7]	13	
✔ Chioggia beetroots tartare, hazelnuts, fresh goat cheese & honey 🌿 (extra smoked salmon 5€) [1,3,7,11]	12	24

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	
✔ Apricot pie, rosemary, yogurt ice-cream [1,3,7]	13	
✔ Parfait glacé coffee & hazelnuts, amaretto coulis [1,3,7,8]	12	

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MAIN COURSES

	Eur
✔ Open ravioli with asparagus & morels [1,3,7] 🌿	26
✔ Homemade gnocchi with green asparagus & aged Parmesan cheese [3,7] 🌿	23
✔ Bass fish fillet, white butter [4,7]	31
✔ 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
✔ Rosted veal rump, thyme juice [12]	30
✔ Duck breast, cherries & beetroots [12]	32
✔ Grilled tuna steak, sesame & soja [1,4,7]	32
✔ <i>Côte de Bœuf</i> 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

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