

À la Carte

The Seasonal Evergreens & **The monthly Choices** [Aug/Sept '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
✓ Tataki "Red label" salmon [1,4,6,11]	16	32
✓ Perfect 63° egg, girolle mushrooms, vegetable broth [3,7] 🌿	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
✓ Blueberry puff pastry, raw & cooked [1,3,7]	13
✓ Mirabelle plum & almond tart [1,3,7,8]	12

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MAIN COURSES

	Eur
✓ Giant lobster ravioli with its bisque [1,2,3,7]	29
✓ Homemade gnocchi with confit tomatoes and basil [3,7] 🌿	23
✓ Bass fish fillet, white butter [4,7]	31
✓ Grill beef fillet, green pepper sauce [7,12]	36
✓ The Labo Burger (grilled beef, the Chef's dressing, cheddar), French fries [1,3,7,11]	24
✓ 7-hour confit veal chuck, rich jus [12]	30
✓ Lamb ribs, black garlic & balsamic dressing [12]	32
✓ Grilled giant wild prawns, virgin sauce [2,8]	33
✓ <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