RESTAURANT

le LABORATOIRE SET MENU

Eur 49

NOV 26

Starter

Marinated sea bass mosaic, leek and vegetable gel [4,11]

or

Crispy soft-boiled egg, porcini mushroom cream [1,3,7]

Main Course

Guinea fowl supreme with crayfish sauce [2,7,12]

or

Fish of the day [4]

or

Homemade pumpkins gnocchi, parmesan cream [1,3,7]

Dessert

Paris-Brest , custard [1,3,7,8]

[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]

Vegeterian *Vegan*