À la Carte

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

STARTERS

	Eur Starter	Main course
Duck *foie gras* 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
Pressed beef cheek terrine, yellow beets [8,12]	16	32
Marinated sea bass mosaic, leek and vegetable gel [4,11]	18	34
Crispy soft-boiled egg, porcini mushroom cream [1,3,7]	13	

DESSERTS

	Eur
Fondant au chocolat, Let'z vanilla organic ice-cream [1,3,7]	14
Gourmand coffee or tea [1,3,7,8]	13
Ice-creams & sorbets (Luxlait) (Vanille, Café, Chocolate, Citron, Mangue/Passion,Pear)	3/boule
Fresh & refined cheese [7,8]	14
Paris-Brest , custard [1,3,7,8]	13
Tatin apple pie, salted caramel butter [1,3,7]	12

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MAIN COURSES

	Eur
Giant tuna and ricotta ravioli with lemon myrtle [1,2,3,7]	25
Homemade pumpkins gnocchi, parmesan cream [1,3,7]	23
Bass fish fillet, white butter [4,7]	32
Grill beef fillet, morels sauce [7,12]	38
The Labo Burger (grilled beef, the Chef's dressing, cheddar), French fries [1,3,7,10]	24
Guinea fowl supreme with crayfish sauce [2,7,12]	32
Wild boar chop, Comté cheese cream [7,9,12]	30
Monkfish osso-buco, chorizo sauce [4,7,12]	33

À PARTAGER

	Mkt price
Côte de Bœuf made in Luxembourg, dry-aged 7 weeks (1kg min) x2p.	
Fish of the day x2p. (Turbot, St Pierre, Bar, Sole) [4]	

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*