

LABO 4

/ FOODING EXPECTATIONS

LABO4's FORMULA

- A 3 COURSES MENU TO CREATE YOURSELF FOR 38 €
(From the menu suggestions, except for our exceptional meats)
- « A LA CARTE » : starters (17 €) – main (22 €) – desserts (7 €)

TO SHARE: 25 €

- The “planche” to share : Mezze of some of our starters and main courses in reduced version

THESIS: 17 €

- The salty eclair to both salmons, Avruga's whipped cream and baby leaf salads
- The small zucchini rolled cake stuffed in the ktipiti, salad of lamb's lettuces, aromatic crisp
- The Labo4's King Crab Cake, herbs and vegetables to be crunched, homemade lightened tarta
- The Veggie balls, Piquillos's balls of vegetables on a creamy tzatziki
- Beef tartar in Bulgur Middle East's version, slice of olive cake
- Tortilla of potatoes and mushrooms, Iberian ham, nougat of fresh cheese and argan oil

ANTITHESIS: 22 €

- Braised and boned veal shank, Baba Ganoush in yogurt, cooking juices and warm naan bread to clean the plate
- Yellow supreme of poultry Roasted in the long necklace, Risoto of butternut's gourds and nuts, juice of roasted chicken

- Southern style duck breast, sweet potato, corn dodger, crunchy peas with salad dressing and juice of meat BBQ
- Green dressed rack of lamb, gardener of vegetables and gnocchi with cream of savory
- Back of Skrei, spread with Kale in sweet chestnuts and nuts, grandma puree with lemon et chips of ham
- The salmon cooked on its skin, linguine of vegetables with et stick of coco rice pudding

« CARNIPHILE » IDENTITY :

- The shell of the “blonde of Aquitaine”, chips, salad.....22,00 €
- Rib steaks of 400g, origin according to arrival, chips, salad.....35,00 €
- The Irish rib eye 1kg, two persons60,00 €

Sauces: cream of shallots, mushrooms, pepper, or Bearnaise sauce

FOR CHILDREN: 12 €

- Meatballs in tomato sauce
- Fingers of fish sticks, tartar sauce

SYNTHESIS - UNAVOIDABLE DESSERTS: 7 €

- Creme Brulee.
- Café Liégeois.
- Colonel.
- Very black ice cream.
- Selection of sorbets.
- Cheese board from the moment (+3€).
- Irish coffee (+2,50€).

MIDDAY LUNCH (from Monday to Friday) : 24 €

Equation with 3 unknowns: starter – main – dessert

For any questions related to allergies we guest you to ask the Chef.

