Laïa

MONCEAU

Weekly Specials

LUNCH ONLY

Monday	Tuesday	Wednesday	Thursday	Friday
Vegetable minestrone with pistou	Leek tart, hazelnuts and rocket salad	Gratinated endives, pastrami	Scallop beard stew	Dubarry velouté, croutons and Espelette pepper
Catch of the day, pilaf rice, beurre blanc	Mushroom risotto	Pork rack, mashed potatoes, pork jus and pickles	Duck breast, seasonal vegetables and Amarena jus	Tagliatelle, seafood and tarragon

Dessert of the Week

Rice pudding, lemon and meringue

Starter-Main or Main-Dessert: 29€ Starter-Main-Dessert: 35€



Starters

Leeks with ravigote vinaigrette	· 9
Niçoise pissaladière, Taggiasca olive and anchovy gremolata	· 11
Tomato arancini, smoked burrata and aioli	· 11
Toasts, hand-cut beef tartare	· 15
Squash velouté, stracciatella, sage-infused oil and toasted pumpkin seeds	· 12
Mayonnaise eggs, matchstick potatoes, Espelette pepper and bottarga	· 14
Gratinated scallops, seasonal mushrooms, lemon and parsley-garlic sauce	· 19
Sea-salt-cured foie gras, mostarda and radicchio	· 22

Pasta and Risotto

Ravioli, buffalo ricotta and lemon, oregano brown butter, Grana Padano	· 22
Tagliatelle alla puttanesca, tomatoes, olives, capers, anchovies and basil	· 19
Calamarata with bottarga and anchovy butter, crispy garlic bread	· 27

Bistro Dishes

Caesar salad, romaine, crispy poultry, Parmesan and croutons	· 22
Redfish fillet, creamy saffron rice, roasted fennel and Geneva-style sauce	· 26
Spice-crusted guinea fowl supreme, creamy artisanal polenta, poultry jus and Treviso radicchio	· 28
Montbéliarde beef fillet, fries and mesclun, rich beef jus and tarragon	· 38

Desserts

Laïamisu	· 11
Pistachio crème brûlée	· 11
Affogato, vanilla ice cream, whipped cream and praline	· 10
Chocolate mousse, olive oil, fleur de sel	· 11
Lemon meringue tart, citrus supremes	· 10
Coffee with Petit Fours Tiramisu - Mini lemon tart - Gianduja	· 10

At Laïa, everything is prepared on site with passion by our team. Prices are net in euros, inclusive of tax and service. For allergen information, please ask our team. Follow Laïa's journey @laiamonceau and discover our other venues @fuga_family.

Allergens

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Classic Cocktails

Spritz 20cl — 12
Apérol - Belle de Brillet - Campari - Hugo - Lillet Blanc - Lillet Rosé - Italicus - Limoncello Mamma Mia

Gin & Tonic 25cl — 12
Gin, Schweppes Tonic

Mules 25cl — 13
Moscow - London - Jamaican

Paloma 25cl — 13
Tequila, grapefruit, lemon



Our Wines

Sparkling Wines

	12cl	75cl
DOCG Valdobbiadene Prosecco Brut Le Colture Fagher	11	60
Champagne "Carte d'Or" Champagne Drappier	16	89

White Wines

	12cl	75cl
IGP Pays d'Oc "Le Blanc" By Fuga 2025	8	37
IGT Terre Siciliane "Inzolia" Funaro 2024	9	43
DO Rias Baixas "Leirana" Bodegas Forjas del Salnes - 2023	11	58

Red Wines

	12cl	75cl
VDF "Le Rouge" By Fuga - 2024	8	37
IGT Terre Siciliane "Nero d'Avola" Funaro - 2025	9	43
IGP Valdejalon "Botijo Rojo" Bodegas Frontonio - 2023	11	58

Rosé Wines

	12cl	75cl
Côtes de Provence "Le Rosé" By Fuga - 2025	8	37
Côtes de Provence Château la Mascaronne - 2025	10.5	58

Mocktails

Mocktails driven by the freshness of fruit and the richness of summer flavours.

Spritz Necense 28cl — 9
Wild gentian infusion, bitter orange, aromatic herbs, and spices

Red Berries 25cl — 9
Strawberry, cranberry, hibiscus, lime

Exotic 25cl — 9
Pineapple, passion fruit, lime, cane sugar syrup

Beers

Draught Beers

FUGA x Brasserie Paname

	25cl	50cl
The Blonde - 4.8°	5	9
IPA - 6°	6	11

Bottles 33cl

Pietra Amber Ale, Corsica	8
Colomba Pietra Blanche, Corsica	8
1664 Alcohol-Free	7

Soft Drinks

Sparkling Water Aquachiara, filtered water	7
Still Water Aquachiara, filtered water	7
Archipel Kombucha Blackcurrant Leaf 20cl	7
Coca-Cola 33cl	7
Coke Zero 33cl	7
Fever-Tree Ginger Beer 20cl	6.5
Fever-Tree Tonic Water 20cl	6.5
Limonade 33cl	6.5
Perrier 33cl	6.5
Homemade Iced Tea 25cl	7
Fruit Juices (Tomato, Apricot, Peach, Apple, Orange)	6

Hot Drinks

Espresso	3.5
Ristretto	3.5
Long Black	3.5
Americano	3.5
Double Espresso	6
Espresso with a dash of milk	4
Cappuccino	7
Latte	7
Hot Chocolate	7
Iced Coffee	7
Dammann Frères Teas & Herbal Infusions Miss Dammann Tea, Mint, Earl Grey, Jasmine, Chamomile, Verbena, Shepherd's Tea	7

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