

the**Lab**  
unconventional burger experience

 @thelabmilano

 [www.thelabmilano.it](http://www.thelabmilano.it)

 The Lab - Unconventional Burger Experience

We continually search  
to offer you only the best!

**SINCE 2017**

**theLab IS A TRUE GASTRONOMICAL WORKSHOP,  
BORN WITH THE AIM TO CARRY THE GOURMET  
PROPOSAL IN THE BURGERS WITHOUT FORGETTING  
THE FLAVOURS, CULTURE AND TRADITION.**

**THE CONTINUOUS RESEARCH  
OF THE EXCELLENCE OF NATIONAL AND  
INTERNATIONAL PRODUCTS VARIES FROM  
SEASON TO SEASON TO OFFER A REAL  
"UNCONVENTIONAL EXPERIENCE"**



**Wednesday - Thursday - Friday  
from 12:30 pm to 2:30 pm**

**Hamburger of your choice  
+ side dish  
+ water and coffee or soft drink of your choice**

**ALL INCLUDED IN THE PRICE  
OF THE BURGER**

**Our proposals cannot be modified.  
In case of allergies, intolerances or special dietary requirements warn the staff.**

### **OUR BREAD**

Prepared from our  
trustworthy lab, our buns  
are delivered every  
morning at theLab where  
they get fire branded.

### **OUR MEAT**

Every hamburger are  
prepared with  
piedmontese Fassona  
beef, selected and  
certified.  
The rest of the types of  
meat used exclusively  
come from the Italian  
territory.

### **OUR CHOICES**

Every ingredient is  
carefully selected  
researching, region by  
region, the products  
that best can describe  
our territory: from the  
most humble to the  
most unconventional.

## BASE

Medium-rare HB / Smash burger / Vegetarian HB +  
 Pork cheek chip of Norcia + 1,5€      Mixed salad + 0,5€  
 DOP Branzi cheese C + 1,5€      Tomato + 1€  
 Melted cheddar + 1,5€      Sauce to choose + 1€

13€

## TRIFOGLIO

Smash burger +  
 Seasoned quartiolo cheese, roasted spring onion, mayonnaise with fine herbs C N

14,5€

## Magenta

Medium-rare HB / Smash burger +  
 DOP Provolone cheese, grounded riviera olives, dried tomatoes mayonnaise, mixed salad C N

14,5€

## POMIDORO

Medium-rare HB / Smash burger +  
 Sautéed datterini tomatoes, sliced steak tomatoes, dried tomatoes mayonnaise, carasau bread, tomato sauce with basil A N


15,5€

## Classico theLab

Medium-rare HB / Smash burger +  
 DOP Branzi cheese, braised red onions, pork cheek chip of Norcia, Dijon mustard mayonnaise, mixed salad C G N

15,5€

## CRUSCO

Medium-rare HB +  
 Goat cheese, spicy spianata, Senise sweet-pepper IGP, mayonnaise A C F N 

16,5€

## MI

Medium-rare piedmontese veal HB +  
 Saffron milanese risotto "al salto", taleggio cheese DOP, lime mayonnaise C N

16,5€

## Norma

Fassona beef tartare, grilled aubergine, grounded riviera olives and dry tomatoes, toasted almonds, salty ricotta cheese C

17€

## FUJI

Salmon tartare marinated with ginger, soy sauce and sesame oil, roasted pak choi, shrimp crisps D H O P

16,5€

## RANCH

Sautéed lentils and roasted carrots burger, sweet provolone cheese, thyme and carrots mayonnaise, mixed salad C N

15€

## SIDE DISHES... and so on



	with HB	EXTRA	theLunch included
theLab deep-fried wedges potatoes* A F	2€	4,5€	included
theLab deep-fried wedges potatoes* with theLab cheddar sauce and chive A C F	2,5€	5,5€	-
Fried sweet stick potatoes* A F	2,5€	5,5€	-
Fried sweet stick potatoes* with theLab cheddar sauce and chive A C F	3€	6,5€	-
Baked potato, centrifuged butter, smoked salt flakes C	2€	3,5€	included
Corn on the cob, melted butter and salt flakes C	3€	4,5€	-
(Deep-fried) sweet paprika battered smoked scamorza cheese skewers A C F		5€	
Chicken breast and thigh marinated with honey, extra-crunchy breadcrumb, bbq sauce theLab A C F N		M - 8€ L - 14€	

\*fresh products are blast chilled pursuant to regulation (UE) 16/2012

## OUR SAUCES

1,5€

BBQ theLab C E F

EVO mayonnaise N

Lime mayonnaise N

Worcestershire mayonnaise N O

Smoked mayonnaise with braised onions N

Dried tomatoes mayonnaise N

Mayonnaise with fine herbs N

Dijon mustard mayonnaise F N

# DESSERTS

## Tiramisù theLab

Mascarpone cheese cream, digestive biscuits with coffee, cocoa powder A C N

5€

## Ciapa sü

Lemon sorbet with basil and lemon liqueur

5€

## Sweet and sour

Vanilla cheesecake, pineapple coulis, sparkling lime praline A C

6€

# COFFEES

**Caffè espresso** miscela d'oro (ME)

2€

**Caffè espresso decaffeinato** miscela d'oro (ME)

2€

**Caffè macchiato** miscela d'oro (ME)

2,2€

**Caffè d'orzo**

2€

**Caffè corretto**

3,9€

# OUR SELECTION OF SPIRITS

**Juda's** - Produzione propria theLab (MI), 31,5% Vol

4,5€

**San Simone** - Officina Farmaceutica (TO), 26% Vol

5€

**Salento Classico** - Mazzetta (LE), 35% Vol

5€

**Amara** - Rossa Agricola (CT), 30% Vol

5,5€

**Ratafia** - Toro (PE), 20,5% Vol

5,5€

**Maestrone** - Dei Venti (PA), 30% Vol

6€

**Sertus** - Lottino Spirits di Potenza (PZ), 30% Vol

6€

**Dente di Leone** - La valdòtaine (AO), 32,6% Vol

6,5€

**Grappa di Barbera** - Danilo Spinoglio (AL), 40% Vol

5€

# WINES

**Prosecco extra dry DOC** - Anselmi (VR), 11,5% Vol

Calice / Bottiglia

6€ / 20€

**Aurum, Cortese DOC** - Danilo Spinoglio (AL), 12,5% Vol

5,5€ / 19€

**Arbest, Langhe Arneis** - Danilo Spinoglio (AL), 14% Vol

6€ / 20€

**Pinot grigio DOP** - Anselmi (UD), 13% Vol

6,5€ / 23€

**Rusin** - Danilo Spinoglio (AL), 12,5% Vol

5,5€ / 19€

**Nimbus, Nebbiolo DOC** - Danilo Spinoglio (AL), 13,5% Vol

6€ / 20€

**Karma, Montepulciano d'Abruzzo BIO** - Chiusa Grande (PE), 13% Vol

6,5€ / 23€

**Valpolicella classico superiore DOC** - Domini Veneti (VR), 13,5% Vol

7€ / 24€

**200mt, Tintilia del Molise DOP** - Tenimenti Grieco (CB), 13,5% Vol

7€ / 24€

# CRAFT BEERS

**Brewfist** - Codogno (LO) - Bottiglia 33cl

**Terminal** - Pale Ale, 3,5% Vol

6€

**La Staffa** - Irish Stout, 4,3% Vol

6,7€

**La Bassa** - Real Lager, 5,2% Vol

6€

**La Mosca** - Blanche, 5,2% Vol

6,2€

**Nina** - Pils, 5,2% Vol

6,5€

**Jale** - Extra Special Bitter, 5,6% Vol

6,5€

**Burocracy** - IPA, 6% Vol

6,5€

**Spaceman** - West Coast IPA, 7% Vol

7€

**Green Petrol** - Black IPA, 8,2% Vol

7,5€

# COCKTAILS

<b>Select Spritz</b> - Bitter Select, Prosecco DOC, Seltz	<b>6,5€</b>
<b>Lemon Spritz</b> - Limoncello, Prosecco DOC, Seltz	<b>6,5€</b>
<b>P31 Green Spritz</b> - Liquore P31, Prosecco DOC, Seltz	<b>6,5€</b>
<b>Sertus &amp; Tonic</b> - Amaro Sertus, Acqua tonica	<b>7,5€</b>
<b>Big Gino &amp; Tonic</b> - Gin Big Gino, Acqua tonica	<b>8,5€</b>
<b>Mare &amp; Tonic</b> - Gin Mare, Acqua tonica	<b>9€</b>

# BEVERAGES

<b>Acqua minerale naturale</b> 50 cl	<b>2€</b>
<b>Acqua minerale frizzante</b> 50 cl	<b>2€</b>
<b>Coca Cola</b> vetro 33 cl	<b>3,5€</b>
<b>Coca Cola zero</b> vetro 33 cl	<b>3,5€</b>
<b>7UP</b> lattina 33 cl	<b>3,5€</b>
<b>Aranciata S.Pellegrino</b> lattina 33 cl	<b>3,5€</b>
<b>Chinò S.Pellegrino</b> lattina 33 cl	<b>3,5€</b>

# ALLERGENS

Regulation (UE) 1169/2011

**A** Gluten

**B** Celery

**C** Milk

**D** Crustaceans

**E** Sulphites

**F** Peanuts

**G** Mustard

**H** Sesame

**I** Molluscs

**L** Lupin

**M** Tree nuts

**N** Eggs

**O** Fish

**P** Soya

 Not suitable for pregnant