

theLab
unconventional burger experience



@thelabmilano



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.

SIDE DISHES... and so on

BASE	Medium-rare HB / Smash burger / Vegetarian HB + Pork cheek chip of Norcia + 1,5€ DOP Branzi cheese C + 1,5€ Melted cheddar + 1,5€	Mixed salad + 0,5€ Tomato + 1€ Sauce to choose + 1€	13€
VERONA	Medium-rare Fassona beef burger / Smash burger DOP Asiago cheese, roasted Verona chicory and pearà sauce A C		14,5€
Moon	Medium-rare Fassona beef burger / Smash burger Roasted champignon mushrooms, DOP Montasio cheese fondue, crispy breadcrumb with turmeric A C		15€
Classico theLab	Medium-rare HB / Smash burger + DOP Branzi cheese, brased 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, EVO mayonnaise A C F N		16,5€
SENNA	Medium-rare Fassona beef burger / Smash burger Roasted delica Pumpkin, smoked white onion mustard, almond tuille C G N		16,5€
MI	Medium-rare piedmontese veal HB + / Smash burger Saffron milanese risotto "al salto", Taleggio cheese DOP, lime mayonnaise C N		16,5€
AGRO	Extra-crispy deep-fried chicken thigh, persimmon chutney, lollo lettuce and chives A N		15,5€
Riva	Marinated salmon with dill and juniper berries, pear compote, spicy sweet and sour piccalilli of romanesco broccoli 0		17,5€
AMBRA	Red beans and pumpkin burger, fresh goat cheese, cauliflower cous cous with pink pepper, mixed salad C		15€

	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€	
Extra-crispy deep-fried chicken breast *, persimmon chutney A N		M - 8€ L - 14€	

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

OUR SAUCES 1,5€

Lime mayonnaise G N

BBQ sauce C G N

Dijon mustard mayonnaise G N

EVO mayonnaise G N

Worchestershire mayonnaise G N

Mayonnaise with fine herbs G N

DESSERTS

Tiramisù theLab

Mascarpone cheese cream, digestive biscuits with coffee, cocoa powder A C N 5€

Ambrogio

Waffle cone, lavender custard, desiccated pollen A C N 6,5€

Il Crème Caramel

Traditional crème caramel C N 5,5€

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€
Maestrale - Dei Venti (PA), 30% Vol	6€
Sertus - Lottino Spirits di Potenza (PZ), 30% Vol	6€
Dente di Leone - La valdôtaine (AO), 32,6% Vol	6,5€
Grappa di Barbera - Danilo Spinoglio (AL), 40% Vol	5€

WINES

	Calice / Bottiglia
Prosecco extra dry DOC - Anselmi (VR), 11,5% Vol	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€
Il Montante - Doppelbock, 7,3% Vol	7€

COCKTAILS

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

BEVERAGES

Acqua minerale naturale 50 cl	2€
Acqua minerale frizzante 50 cl	2€
Coca Cola vetro 33 cl	3,5€
Coca Cola zero vetro 33 cl	3,5€
7UP lattina 33 cl	3,5€
Aranciata S.Pellegrino lattina 33 cl	3,5€
Chinò S.Pellegrino lattina 33 cl	3,5€
Thé al limone S.Benedetto lattina 33 cl	3,5€
Thé alla pesca S.Benedetto lattina 33 cl	3,5€

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