



## STARTERS

<b>Solmon Tartare*</b> 🌱	13 / 24
Konjac salmon, spicy mayo, avocado smash, green apple brunoise, green onions. Served with Quebec fries or salad. <i>* Also available in a gluten-free version</i>	
<b>Market Soup</b>	8
Ask your server!	
<b>Spicy Brussels Sprouts</b> 🌱	14
Fried Brussels sprouts, tossed in our Buffalo sauce.	
<b>Avocado &amp; Beet Tartare*</b>	11 / 18
Beet tartare on an avocado purée, garnished with micro greens. <i>* Also available in a gluten-free version</i>	
<b>LOV Calamari</b>	17
Rings of tempura palm heart served with a housemade truffle sauce.	

## SIDES

<b>Crispy Fries (regular   sweet potato)</b>	6 / 8
Fresh Quebec fries served with ketchup or our homemade aioli.	
<b>Housemade Truffle Fries</b>	9
Fresh Quebec fries, truffle seasoning, fresh herbs, homemade dill sauce.	
<b>Quebec Kimchi Fries</b> 🌱	11
Fresh Quebec fries, served with kimchi, wakame and sesame mayonnaise.	
<b>Green Salad</b>	4

## EXTRAS

Avocado slices	+ 4
Plant-based feta	+ 3

<b>Forest Crostini</b>	17
Toasted country bread, pan-fried umami mushrooms, asparagus, truffle sauce, microgreens.	
<b>S'nails</b> 🍷	11
Buttons mushrooms, plant-based butter, parsley, garlic, plant-based mozzarella.	
<b>Our Famous Dumplings</b>	15
Vegetable & mushroom dumplings (6), fried and served with a housemade almond butter kimchi sauce. 👉 ORANGE	
<b>Caprese Salad new!</b> 🍷	13
Soft tofu, Heirloom tomatoes, balsamic glaze, green pesto, basil and olive oil.	
<b>Tomatoes and Melon salad* new!</b>	15
Heirloom tomatoes, watermelon, plant-based feta, toasted panko, micro greens, green pesto, red wine dressing. <i>* Also available in a gluten-free version.</i>	

## SALADS & BOWLS

<b>Mujaddara Bowl*</b>	25
Warm bowl of mujadara rice, housemade confit garlic, tahini sauce (sesame), pesto, seasonal vegetables, plant-based feta, greens, miso slaw, dried cranberries, crispy onions, candied walnuts. <i>* Also available in a gluten-free version</i>	
<b>California Bowl</b> 🌱 🍷	25
Cilantro-lime rice, carne con papas asada, housemade avocado aioli, roasted sweet potato, plant-based feta, pickled onions and chili peppers, mixed greens and cilantro. Served with a side of corn chips. 👉 CHIANTI	
<b>Green Goddess* new!</b> 🌱	24
Mixed greens, cucumber, green apple, shaved carrot, chef's granola, candied nuts, tahini (sesame) dressing, brown rice and lentil mix, parsley, crispy onions and plant-based parmesan. <i>* Also available in a gluten-free version</i>	

🍷 WHEAT FREE 🌱 SPICY 👉 SUGGESTED FOOD-WINE PAIRING FROM OUR SOMMELIER, LAURENT BLANCHET

We can not guarantee that our products are gluten free or allergen free.  
In case of severe food allergies or intolerances, ask your server for more information.

## OUR CLASSICS

- Crispy Fish Tacos** 22  
Wheat tortillas, soy protein, dill sauce, pico de gallo, miso slaw, lime, cilantro, avocado purée. Served with Quebec fries or salad.
- Lasagna** 21  
Tender layers of velvety béchamel, rich plant-powered bolognese with tempeh, fresh baby spinach, topped with locally produced plant-based mozza. Baked fresh to order. Served with salad.
- Truffle Mushroom Risotto** *new!* 🍷 29  
Arborio rice, a mixture of wild mushrooms and asparagus, sprinkled with roasted oyster mushrooms and plant-based parmesan.  
👉 CHARDONNAY
- LOV Coconut Curry\*** 27  
Roasted butternut squash, kale, chickpeas, Heirloom carrots & LOV curry sauce over turmeric basmati rice and quinoa. Garnished with cashews, almonds, and cilantro.  
*\* Also available in a gluten-free version*  
👉 GRÜNER VELTTLINER

## GOURMET BURGERS

- Decadent Mushroom Burger** 23  
Breaded oyster mushrooms, smoked tomato, lettuce and housemade dill mayonnaise, in a brioche burger bun. Served with Quebec fries or salad.
- Big LOV Cheeseburger\*** 24  
Plant-based “beef” patty, sesame bread, lettuce, tomato, red onion, pickle, Big LOV sauce, plant-based cheddar. Served with fries or salad.  
*\* Also available in a gluten-free version*
- Truffle Burger\*** 25  
Plant-based “beef” patty, miso and truffle sauce, pickled onions, avocado, crispy fried onions on a brioche bun. Served with Quebec fries or salad.  
*\* Also available in a gluten-free version*  
👉 CÔTES-DU-RHÔNE

### REPLACE YOUR FRIES OR SALAD FOR

- Truffle Fries** +3  
**Kimchi Fries** +3  
**Sweet Potato Fries** +2

## LATE WAKER Available from 11:30am. to 14:30pm.

- Avocado Country Bread** 18  
Avosmash, microgreens and sliced radish and cucumber on country bread. Served with salad.
- Lux Bagel** *new!* 🍷 17  
Plant-based sesame bagel, plant-based cream cheese, konjac salmon, cucumbers, red onions, dill and fried capers. Served with salad.
- Chick n' Waffle** 🍷 17  
Half-waffle, fried oyster mushroom, Buffalo sauce, miso red cabbage slaw, green apple, spicy maple syrup.

## VEGETARIAN MENU

### STARTERS

- S'nails** 🍷 12  
Button mushrooms, plant-based butter, parsley, garlic and a blend of 4 cheeses.
- Caprese Salad** 🍷 14  
Fior di Latte, Heirloom tomatoes, balsamic glaze, green pesto, basil and olive oil.
- Tomatoes & Melon Salad\*** 16  
Heirloom tomatoes, watermelon, halloumi cheese, toasted panko, micro greens, green pesto, red wine dressing.  
*\* Also available in a gluten-free version*

### MAIN DISHES

- Lasagna** 22  
Tender layers of velvety béchamel, rich plant-powered bolognese with tempeh, fresh baby spinach, topped with mozzarella. Served with salad.
- Lux Bagel** 18  
Plant-based sesame bagel, cream cheese, konjac salmon, cucumbers, red onions, dill and fried capers. Served with salad.
- Truffle Mushroom Risotto** 30  
Arborio rice, a mixture of wild mushrooms and asparagus, sprinkled with roasted oyster mushrooms and parmesan.
- Green Goddess\*** 🍷 25  
Mixed greens, cucumber, green apple, shaved carrot, chef's granola, candied nuts, tahini (sesame) dressing, brown rice and lentil mix, parsley, crispy onions and parmesan.  
*\* Also available in a gluten-free version*

### AJOUTS

- Halloumi** +3  
**Fior Di Latte** +3  
**Organic egg** +2