

Lyonnais menu of the « Canuts »



Poached eggs in Morgon red wine sauce,
grandmother's garnish and garlic croutons

Lyonnais warm sausage,
lentils in red wine sauce

Chicken liver cake
crayfish, morels, vin jaune sauce

Lyonnais salad,
poached egg, croutons and bacon

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Artisanal pike quenelle,
Lobster sauce, fresh spinach, tarragon

Truffle pasta – tuber indicum – and duck foie gras,
Jean-Louis Manoa style (5€ supplement)

"Bobosse" Andouillette sausage,
-100% veal ruffle - homemade mashed potatoes, grilled cab

Black pudding in puff pastry,
caramelized apples in cider - homemade mashed potatoes

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Cervelle de canut - white cheese, shallots, herbs -
Half St Marcellin cheese "La Mère Richard", mesclun salad with nuts

Cottage cheese and raw cream AOC

Or

Old rum baba

Floating island, pralines and custard

Chestnut warm cake, praline sauce



Menu 33 €

- À la carte -

An appetizer: 14,5 €

A main course: 20,5 €



Cuisine Faite Maison

- service included -