



For you,

Since 1921

Solo or to Share

Charcuterie board 29.90

serrano ham, duck rillettes, rosette de Lyon and Jura pâté en croûte with vin jaune

Seafood board 29.90

gravlax salmon, smoked trout, pink prawns, rillettes, lime and grilled toast

Starters

Duck foie gras "Domaine de Limagne" 28.90

grilled toast and fig compote

Snails in parsley butter served in their shells

per 6 13.90

per 12 23.60

Scallop cake 25.39

homemade, served with lobster cream

Pink prawn platter 19.46

grilled toast, mayonnaise and lime

Lyonnais saucisson en brioche 20.50

served warm with a small salad

Country terrine with Beaujolais 18.50

Gazpacho and fresh cheese 16.90

Fish soup 18.50

croutons and rouille

Egg mayonnaise 8.50

Salads

Lyonnais salad 20.95

green salad, poached egg, lardons and grilled croutons

Italian Salad 20.95

creamy burrata, beef heart tomato and green salad

Oriental Salad 20.95

chickpeas, cucumber, red quinoa and red pepper

Garden salad 20.95

roast chicken, crudités, small vegetables and Caesar dressing

Vegetarian Specials

Gazpacho and fresh cheese 16.90

Beetroot vegetable tartare 22.90

prepared in the classic style with Grenaille potatoes and a small green salad

Vegetable couscous 23.90

raisins, almonds and slow-cooked vegetables

Mushroom risotto 26.90

morels and seasonal mushrooms

Meats

Traditional Lyonnaise pistachio 29.90

saucisson chaud

served with a Beaujolais-style wine merchant sauce and steamed potatoes

Honey-roasted duck breast 34.90

with glazed root vegetables and beetroot sorbet

The famous Bresse yellow chicken in 43.90

cream with beautiful morels

served with crushed potatoes

Andouillette gratin "BOBOSSE" 27.90

with Grenaille potatoes and a small green salad

Calf's head 27.90

braised with root vegetables, steamed potatoes and gribiche sauce

Charolais beef tartare 23.90

hand-cut tartare, with Grenaille potatoes and a small salad

Pan-seared extra-tender beef fillet 38.90

Madagascar pepper sauce, with Grenaille potatoes and root vegetables

Coq au vin "drunk on Beaujolais" 28.90

Fish

Salt cod brandade 29.95

with a small salad dressed in olive oil

Pike quenelle 29.90

crayfish sauce, oven-gratiné (20min), served with fragrant rice

Lobster risotto

served with half a lobster 31.90

served with a whole lobster (approx. 400g) 44.90

Royal sea bream fillet 25.90

champagne sauce, creamy parmesan risotto (filleted and deboned)



For you,

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Discovery Menu 59.75€

Scallop cake

homemade, served with lobster cream

OR

Gazpacho and fresh cheese

OR

Lyonnaise saucisson en brioche

served warm with a small salad

Honey-roasted duck breast

with glazed root vegetables and beetroot sorbet

Pike quenelle

crayfish sauce, oven-gratinéed (20min), served with fragrant rice

Lobster risotto

served with half a lobster +5 € whole lobster +10 €

Extra-tender beef fillet +7.50 €

Homemade Lyonnaise praline cake
with a twist on crème anglaise

OR

Liégeois (strawberry, coffee or
chocolate)

OR

Meringue with chantilly and strawberry
coulis

OR

Chocolate fondant

Children's Menu (6 and under) 15.95 €

Small green salad

Burger patty or fried chicken strips
with fries, pasta or rice, your choice

1 scoop of ice cream

Light Appetite Menu 26.95€

Lyonnaise salad

green salad, poached egg, lardons and grilled croutons

OR

Coq au vin "drunk on Beaujolais"

OR

Beetroot vegetable tartare

Prepared in the classic style with Grenaille potatoes
and a small green salad

Liégeois (strawberry, coffee or
chocolate)

Menu Guignol 46.95€

Small Lyonnaise salad

green salad, poached egg, lardons and grilled croutons

OR

Rosette de Lyon platter

Andouillette gratin "BOBOSSE"

with Grenaille potatoes and a small green salad

OR

Traditional Lyonnaise pistachio
saucisson chaud

served with a Beaujolais-style wine merchant sauce
and steamed potatoes

Homemade Lyonnaise praline cake
with praline crème anglaise

OR

Liégeois (Strawberry, coffee or
chocolate)

Chef's Suggestion

The famous Jura pâté en croûte 14.85

OR

Gazpacho and fresh cheese 16.90

OR

Fish soup with rouille 18.50

OR

Lyonnaise saucisson en brioche 20.50

served warm with a small salad

Andouillette gratin "BOBOSSE" 27.90

with Grenaille potatoes and a small green salad

OR

Vegetable couscous 23.90

raisins, almonds and slow-cooked vegetables

OR

Calf's head 27.90

braised with root vegetables, steamed potatoes and
gribiche sauce

OR

Salt cod brandade 29.95

with a small salad dressed in olive oil

Homemade Lyonnaise praline cake
with a twist on crème anglaise 8.50

OR

Meringue with chantilly 9.90

OR

Liégeois (strawberry, coffee or chocolate) 8.90