

Menu Gnafron - 19.80€

Assiette de charcuterie

Plate of cold cuts

Soupe à l'oignon

French onion soup

Salade de chèvre chaud

Hot goat's salad

Salade lyonnaise

Salad with bacon, bread and poached egg

Œufs meurette

Poached egg with red wine sauce

Salade gnafron

Foot of veal, beef muzzle and lentils

Quenelle de brochet sauce nantua

Pike quenelle with lobster sauce

Andouillette sauce moutarde

Pork sausage with mustard sauce

Tablier de sapeur

Grilled veal stomach

Saucisson chaud sauce vin rouge

Hot sausage with red wine sauce

Tripes à la tomate

Tripes with tomato

Poisson du jour

Fish of the day

Cuisse de poulet aux écrevisses (+ 2.20€)

Chicken with crayfish sauce

Pièce du boucher (+ 2.20€)

Steak of beef

Tarte pralines

Pralines of Lyon pie

Fondant au chocolat

Hot chocolate cake

Crème caramel

Caramel cream

Panna cotta pistache

Panna cotta pistachio

Entrées - Starters

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Hot goat's salad

Salade lyonnaise

Salad with bacon, bread and poached egg

Œufs meurette

Poached egg with red wine sauce

Salade gnafron

Foot of veal, beef muzzle and lentils

Plats - Dishes

Quenelle de brochet sauce nantua

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Andouillette sauce moutarde

Pork sausage with mustard sauce

Tablier de sapeur

Grilled veal stomach

Saucisson chaud sauce vin rouge

Hot sausage with red wine sauce

Tripes à la tomate

Tripes with tomato

Poisson du jour

Fish of the day

Cuisse de poulet aux écrevisses

Chicken with crayfish sauce

Pièce du boucher

Steak of beef

Desserts

Tarte pralines

Pralines of Lyon pie

Fondant au chocolat

Hot chocolate cake

Crème caramel

Caramel cream

Panna cotta pistache

Panna cotta pistachio

Dessert du jour

Dessert of the day

1/2 Saint Marcellin