



FLAMM'S

Traditional 12.00
Cream, bacon, onions

Lyonnaise 16.00
Cream, onions, andouillette,
mustard sauce « Maison Bobosse »

Saint-Marcellin 14.50
Cream, onions,
Saint-Marcellin cheese
« Mère Richard »

STARTERS

Parsley Ham Terrine 12.50
« Maison Bobosse »
Old-fashioned mustard

Lyonnais Sausage « Rosette » 7.00
Butter, pickles

Traditional Lyonnaise Salad 14.50
Poached egg, frisée lettuce,
Bacon, croutons

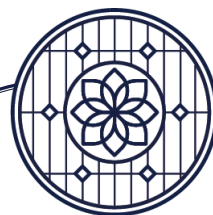
French Onion Soup 12.50
Gratinated with cheese

Eggs Mayonnaise 7.50
Green salad, fine herbs

“Bourgogne” Snails 14.50
Parsley garlic butter (7 snails)
Crushed tomatoes, toasted bread

Duck Liver Terrine 24.00
Apple marmalade, toast bread

Dill-Marinated Salmon 22.50
Thinly sliced, lemon cream,
Toasted country bread



LE NORD

Bobosse

MENU LYONNAIS

44€

Parsley Ham Terrine « Maison Bobosse »
Old-fashioned mustard
or

French Onion Soup
Gratinated with cheese

Pike Quenelle with Lobster Sauce
Steamed white rice, diced vegetables
or

Lyonnais Sabodet « Maison Bobosse »
Mashed potatoes with « vigneronne » sauce

Rum Baba
Chantilly cream, rum « Havana »
or

Pink Praline Tartlet
Chantilly cream



Our Chef is available to accommodate dietary restrictions and food allergies. Information regarding allergens is available upon request.

The origins of our meats are displayed at the reception desk of our establishment.

Prices are in euros and include all taxes and service. We no longer accept payment by bank cheque.



FISHES

Sea Bream Fillet with Extra Virgin Olive Oil Confit vegetables and steamed potatoes	26.50
Pike Quenelle with Lobster Sauce Steamed white rice, diced vegetable garnish	27.00
Pan-Seared Pike-Perch Fillet Green lentils, vegetable matignon, reduced jus	28.50
Carnaroli Risotto with Seared Gambas Parmigiano Reggiano, lobster sauce	24.50

MEATS

Lyonnais Sabodet «Maison Bobosse» Mashed potatoes with « vigneronne » sauce	24.50
Dombes Poultry with Morel Mushrooms Steamed white rice	28.50
Pan-Seared Calf's Liver, Lyonnaise Style Aged wine vinegar, mashed potatoes	31.50
Alsatian Choucroute Sauerkraut, Strasbourg sausage, Frankfurt sausage, Montbéliard sausage, pork belly	24.50
Traditional Veal Blanquette Button mushrooms, pearl onions, white rice	31.00
Authentic Andouillette « Maison Bobosse » Mustard sauce, French fries	26.50
« Angus » Beef Flank Steak Green beans, French fries	29.50
100% French Beef Tartare 180 g, french fries, green salad Classic: onions, pickles, capers Cesar: Lightly pan-seared on both sides (quickly pan-seared)	23.50