



Breakfast : every day from 7.00am to 10.30am

Lunch : every day from 12.00pm to 03.00pm

Snack : every day from 3.00pm to 06.00pm

Dinner : every day from 6.00pm to 10.30pm



SIGNATURE STARTERS

Gratinated French Onion Soup Lyonnaise Style	15
Warm Lyonnaise Sausage with Pistachios in a Brioche Served with mixed green salad, Porto sauce	16
Traditional Lyonnaise Salad Poached egg, curly lettuce, lardons, croutons	17

Caesar Salad Heart of Romaine salad, chicken breast Shavings of Parmigiano Reggiano, Caesar dressing, croutons	22
Aiguillettes of Lightly Smoked Salmon Blinis, cream cheese, lime	23
French White Asparagus ✓ Marinated in lemon olive oil, tobiko, seaweed, egg vinaigrette	24
Burgundy Snails in Parsley Butter 7 pieces served in small individual pots, golden croutons	19
Terrine of French Foie Gras Kumquat chutney, toasted farmhouse bread	26

FISH

Roasted Cod Fillet, Creamy Watercress Endives with orange sauce	32
Preserved Hake Fillet in Citrus Oil Celery risotto, chicken stock	30
Pan Fried Sea Bass Fillet Green lentils from Berry IGP cooked in cockle juice	29
"Belle-Meunière" Sole with Fine Butter Prepared at your table, parsley steamed potatoes	68

RISOTTOS & PASTA & GRATIN

Carnaroli Risotto, Obsiblué French Prawns Arugula pesto	39
Orecchiette Salsa Verde ✓ Tiny roasted cucumber, confit tomatoes, hazelnuts, Parmigiano Reggiano	25
Butternut Squash Gratin with Vieux Comté Cheese ✓ Lamb's lettuce salad with walnut oil	26

MEAT

Sautoir Roasted French Beef Fillet Green peppercorn sauce, darphin potatoes and sucrine	45
Viennese Veal Cutlet Lyonnaise-style gratinated macaronis	32
« Limousin » Beef Burger Red onion compote, bearnaise sauce, Tomme de Savoie cheese	27
100% Pure « Limousin » Beef Tartar, served « Classic » or « Caesar » French fries, green salad	25
Slow-Cooked French Lamb Coco beans with confit lemon, piquillos and fresh coriander	37

SIGNATURE DISHES

Pan-Fried Veal Liver Lyonnaise Style Mashed potatoes	31
Pike « Quenelle » with Homardine Sauce Basmati rice, fresh spinach leaves	31
AOP Bresse Chicken, Morels Mushrooms, Vin Jaune Sauce Basmati rice	43

WEEKLY SPECIALS

Lunch Offer – 29€
From Monday to Friday

MONDAY

Preserved Lamb Lasagna With Spices
Green salad and walnut oil

TUESDAY

Hake in Rock Soup
Steamed potatoes and spring vegetables

WEDNESDAY

Pork Belly Confit
Mashed potatoes with sage

THURSDAY

Old-Style Veal Blanquette
Pilaf rice

FRIDAY

Lobster Stew « Vol au Vent »
With Burgundy wine, fresh spinach (20 euros extra charge)

Prices in euros, taxes and services included.
The restaurant does not accept payment by check.
Our meat is born, raised and slaughtered in France.
Information on allergens can be consulted with your waiter. ✓ Vegetarian