



---

### *Signature dish*

#### — MAIN —

SABODET WITH RED WINE 25

*Aux Lyonnais 130<sup>th</sup> anniversary - Jean-Michel Carrette recipe*  
MOUSSELINE DE SANDRE, CŒUR DE CERFEUIL COULANT, ÉCREVISSSES ET SAUCE NANTUA 28

---

#### — STARTERS —

BRIOCHE SAUCISSON BURGER 14

GONES-STYLE SALAD 12

MEURETTE-STYLE CODDLED EGGS, BREAD STICKS 14

WARM GREEN ASPARAGUS, HERB VINAIGRETTE 14

LIGHTLY CREAMY RAVIOLES FROM LA MÈRE MAURY AND MUSHROOMS 12

#### — MAINS —

MEAGRE GOUJONNETTES, TARTARE 24

TROUT 'À LA MEUNIÈRE', LIGHTLY CREAMY SPINACH 25

GUINEA FOWL BREAST AND COUNTRY BACON, BUTTERED CABBAGE 27

VEAL LIVER WITH PARSLEY, POTATO SHAVINGS 28

SKIRT STEAK, GRATINATED MACARONI, 'MARCHAND DE VIN' SAUCE 26

#### — CHEESE & DESSERT —

ASSORTMENT OF CHEESES FROM «LA MÈRE RICHARD» 14

«MARJOLAINE», CHOCOLATE FROM OUR MANUFACTURE IN PARIS AND PRALINE CAKE 10

TART AND FLOATING ISLAND WITH PINK PRALINE 8

CRÈME CARAMEL 10

TART OF THE DAY 9

---

*Net prices in Euro, taxes and service included. According to the legal requirement controls by the decree n°2002-1765 dated in december 2000, Aux Lyonnais and its suppliers, engage and guarantee the French origin of all their meats - Winter 2020*

