

AUX LYONNAIS[®]

IN THE KITCHEN
VICTORIA BOLLER

DEPUIS 1890

IN THE DINING ROOM
BENJAMIN PERETTO

STARTERS

Field tomato,
fresh goat cheese and
Rigotte de Condrieu
x **16** x

Coddled eggs with cream,
country bacon
x **18** x

Pike perch quenelle with
crayfish, Nantua
x **24** x

Frog legs
from Notre-Dame-de-Monts
'à la grenobloise'
x **30** x

MAINS

Trout from Banka with sorrel,
green beans
x **36** x

Seared veal liver,
tiny potatoes
and vinegar cooking jus
x **38** x

Free-range chicken fricassée
with cream and wild mushrooms
x **40** x

Pan-seared crigue
from Ardèche,
parsley and heart of salad
x **26** x

NET PRICES IN EURO, TAXES AND SERVICE INCLUDED
ACCORDING TO THE LEGAL REQUIREMENT CONTROLS BY
THE DECREE N°2002-1465 DATED IN DECEMBER 2000.

AN ALLERGEN SUMMARY IS FREE ACCESS,
PLEASE ASK A MEMBER OF OUR TEAM.
SUMMER 2024

*MADE IN OUR MANUFACTURE IN PARIS

TODAY OUR CLASSICS

Country terrine,
toasted bread
x **16** x

Seared black pudding,
baked Belchard apples
x **26** x

Belly of pork from Auvergne,
Fernand Point gratin dauphinois
x **34** x

CHEESES

Saint-Marcellin from
la Mère Richard
x **12** x

Faisselle from Beillevaire's
house, with cream
or salt & pepper
x **12** x

Semi dry goat cheese from
la Ferme des Quatre Vents
x **12** x

DESSERTS

Alain Chapel signature
jasmin tea 'petit pot'
x **14** x

Chocolate* mousse,
cocoa nibs and cazette
x **14** x

Peach Melba
x **14** x

Bas Armagnac baba,
lightly whipped vanilla cream
x **16** x

Rolande caramel cream
x **14** x

Ice cream and sorbets*
x **12** x