

HOST YOUR DUCASSE PARIS EVENT IN A VERITABLE BOUCHON AT **AUX LYONNAIS**





Club chairs, friendly atmosphere, savory Lyon cuisine... Oux Lyonnais welcomes you in an authentic and warm setting.



SPIRIT

Ot the heart of the 2nd arrondissement in Paris, come discover the Parisian bouchon devoted to Lyon cuisine whose specialties are given a lighter, more modern interpretation. Since 1890, this traditional quality house has cultivated a warm and relaxed welcome. The historical restaurant was taken over by Glain Ducasse in 2002. The watchwords are authenticity and generosity, cherished values in Lyon cuisine.

SETTING AND TABLE

This traditional bistrot has preserved its red wood façade and its signage "Maison Lyonnaise." Inside, it cultivates the traditional Lyon bouchon atmosphere. The glass work of Jean-Claude Novaro, the famous Biot glass-maker, punctuate the interior. Everywhere, beveled glass reflects the activities of the three dining rooms on two floors where the waiters bustle about, copper pans and orange cast iron casseroles in hand.











SOMPLE MENU*

Appetizer

Pike perch quenelle, rice cream homardin sauce with tarragon,

Bresse hen, sweet parsnip with black truffle, dandelion

Saint-Marcellin from la Mère Richard

Sugar pie, citrus marmelade and blackcurrant cream *Menu changes seasonally

MENU

C traditional quality house since 1890, this Parisian restaurant interprets delicious Lyon recipes with a modern touch.

WINES

C beautiful wine list of Beaujolais and other regional wines, including gems found by the Chef!

<u>DISCOVER</u>



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PRIVOTE DINING ROOM 1ST FLOOR

LOUNGE ROOM



PRIVATISATION UPON REQUEST

Tuesday to Saturday Lunch 12 - 2:15 pm Dinner 7 - 10:<u>30 pm</u>

32 rue Saint-Marc, 75002 Paris
Richelieu Drouot

P Place de la Bourse

VOUR SALES CONTACT T. +331 42 96 65 04 event@ducasse-paris.com

auxlyonnais.com