



Lunch Menu

— **STARTER + MAIN COURSE + DESSERT** 29 excluding BEVERAGE —

— **STARTER + MAIN COURSE OR MAIN COURSE + DESSERT** 24 excluding BEVERAGE —

— STARTER —

GONES-style salad

— or —

WARM POTATO AND MARINATED TROUT SALAD

— or —

GREEN ASPARAGUS VELOUTÉ, CURD AND CROUTONS

— MAIN —

VEAL BLANQUETTE, PILAF RICE

— or —

MEAGRE, SWISS CHARD, CITRUS BEURRE BLANC

— or —

COCOTTE OF SEASONAL VEGETABLES

— CHEESE & DESSERT —

1/2 SAINT-MARCELLIN FROM LA MÈRE RICHARD

— or —

TART OF THE DAY

— or —

CRÈME CARAMEL

Definitely from Aux Lyonnais

WHITE BOURGOGNE 2015 - GIVRY 1^{ER} CRU - CLOS DU CELLIER AUX MOINES - DOMAINE THÉNARD
By the glass 15cl 12 - CARAFE 45cl 36

Red Beaujolais 2017 - SAINT-AMOUR - CHÂTEAU DE SAINT-AMOUR
By the glass 15cl 10 - CARAFE 45cl 30

