



AUX LYONNAIS
DEPUIS 1890

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

CD DUCASSE
PARIS



The ideal place to organize
your events.

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

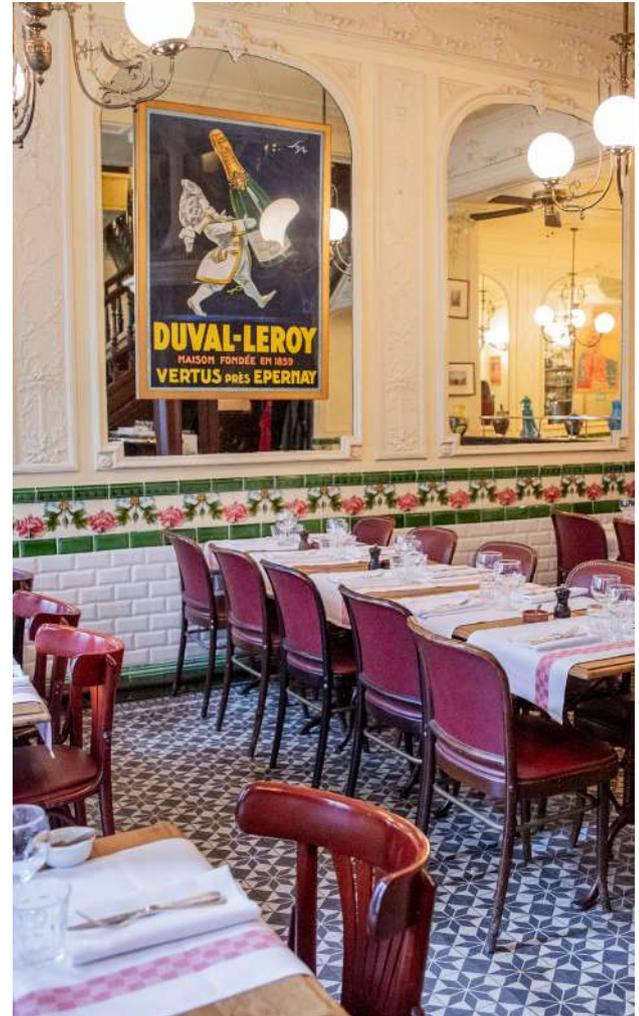


SPIRIT

At 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 Alain 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 two dining rooms on two floors where the waiters bustle about, copper pans and orange cast iron casseroles in hand.







CUISINE AND TEAM

At Dux Lyonnais, Lyon cuisine is reworked with talent and imagination, providing a culinary journey to the heart of the Lyon terroir.

In the kitchen, **Chef Marie-Victorine Manoa** successfully reinterprets Lyon cuisine by adding a touch of modernity that renders it lighter, more accessible and even more delicious.

In the dining room, **Gabrielle Cguilo** oversees the well-being of the customers. Gabrielle would love to welcome you with her natural joie de vivre for which she is known.



SIMPLE MENU*

Appetizer

Meurette-style egg with
Beaujolais, confit pork belly,
onions and girolles

Pike-perch filet and quenelle,
cabbage and crayfish

Saint-Marcellin from
la Mère Richard

The original Bressane tart,
salted butter caramel
and soft caramel ice cream

*Menu changes seasonally

MENU

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

WINES

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

[DISCOVER](#)



TOTAL CAPACITY

 60

 60

PRIVATE DINING ROOM

 14 & 10

PRIVATE DISCOUNT UPON REQUEST

 Wednesday to Saturday
Lunch 12 - 2:15 pm
Dinner 7 - 10:30 pm
"Mâchons" ** Sundays starting at 10 am

 32 rue Saint-Marc, 75002 Paris

 Richelieu Drouot

 Place de la Bourse

 YOUR SALES CONTACT
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auxlyonnais.com

(a Lyon tradition of late Sunday morning snacking on pork-based dishes with Beaujolais wine)