

AUX LYONNAIS[®]

IN THE KITCHEN
MARIE-VICTORINE MANOA

DEPUIS 1890

IN THE DINING ROOM
GABRIELLE AGUILO

HORS D'ŒUVRES

Farm saucisson & Jésus de
Lyon, butter from Bresse
x 8 x

Erwan Humbert radish,
aïoli
x 6 x

Black pudding
crisp
x 10 x

Daily terrine or
pâté en croûte
x 11 x

STARTERS

All about tomatoes,
fig tree oil
and coriander buds
x 16 x

Meurette-style egg
green peas and fava beans
x 18 x

Bean salad
and veal tartar,
pike perch bottarga
x 14 x

Bread stuffed with snails
and parsley butter,
courgettes with lemon
x 16 x

SUGGESTIONS ON THE BOARD

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, AUX LYONNAIS AND ITS
SUPPLIERS, ENGAGE AND GUARANTEE THE FRENCH ORIGIN OF ALL
THEIR BOVINE MEATS. SUMMER 2022

MAINS

Arctic char to share, quenelle
and fish bone jus
x 34 x

Chicken and crayfish fricassée,
giblet salad
x 46 x

Mangalica pork from Ardèche,
summer vegetables and garlic
x Price according to the cut x

Lamb and pork pieds paquets,
green lentils and artichoke,
purslane with verjus
x 32 x

Potato 'paillasson' with sage,
courgette and flowers,
fresh herb and curdled milk
x 25 x

CHEESES

Saint-Marcellin from la Mère
Richard to share or not
x 10 x

Goat cheese
x 10 x

DESSERTS

CREATED BY JESSICA PRÉALPATO
x 12 x

French toast with red berries
and lemon balm,
raspberry and redcurrant sorbet

Roasted apricots with rosemary,
melon and crumble,
fermented yogurt gelato

Fermented milk foaming,
peanut condiment,
salted butter caramel gelato

Frozen chocolate composition,
cocoa nibs and shortbread