

# AUX LYONNAIS<sup>®</sup>

IN THE KITCHEN  
MARIE-VICTORINE MANOA

DEPUIS 1890

IN THE DINING ROOM  
NICOLAS FREZOULS

## HORS D'ŒUVRES

Daily terrine or  
pâté en croûte  
x **11** x

River  
Crayfish 'à la nage',  
smoked catfish, fried pike perch  
x **11** x

Cold cut  
Cheek, belly, fillet, Jésus  
of farm pork  
x **11** x

Veggie  
Vegetables from our farmers raw,  
pickled and fermented  
x **11** x

## ENTRÉES

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

Calf's head with broth,  
artichoke and marigold  
x **18** x

Cucumber, caper leaf,  
shiso and ewe's milk curd  
x **14** x

The soft onion  
à la moelle  
x **16** x

## SUGGESTIONS ON THE BOARD

x

## MAINS

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

Veal tripe, coco beans from  
Paimpol with tomato  
x **28** x

Mangalica pork from Ardèche,  
aubergine blossom  
x **32** x

Anna potatoes,  
smoked eel and artichoke  
x **34** x

## CHEESES

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

Goat cheese  
x **10** x

## DESSERTS

x **12** x

French toast  
with red berries,  
raspberry and redcurrant sorbet

Goat cheese cake,  
fresh cream from Bresse,  
tomato jam

Fig and walnut tart,  
fermented yogurt gelato

Plums roasted with eau de vie,  
bugnes, Plombière gelato