

AUX LYONNAIS[®]

IN THE KITCHEN
MARIE-VICTORINE MANOA

DEPUIS 1890

IN THE DINING ROOM
NICOLAS FREZOULS

HORS D'ŒUVRES, TO COMPOSE SHARE IT OR NOT

Daily terrine
x 14 x

Smoked pike perch
x 8 x

Crispy cockscomb donut
x 12 x

Grated carrots, citrus and
verjus
x 11 x

Mangalica pork belly
cold cut
x 11 x

ENTRÉES

Trout sausage,
remoulade-style white cabbage
and celeriac
x 14 x

Country soup, potatoes,
nettles and smoked bacon
x 14 x

Chicken liver cake with
bone marrow, savagnin sauce
x 18 x

Squash and butternut
millefeuille, black trumpets
and caper leaves
x 18 x

x

SUGGESTIONS ON THE BOARD

x

MAINS

Tribute to 'La mère Brigousse'
nipple of Venus,
Nantua sauce
x 34 x

Veal's sweetbread, brain,
shoulder and calf's foot
as a «Blanquette» with crosnes
x 38 x

Mangalica pork from Ardèche,
braised chicory and apple,
mashed potatoes
x 36 x

Anna potatoes,
smoked eel and artichoke
x 38 x

CHEESES

Saint-Marcellin from la Mère
Richard to share or not
x 12 x

Goat cheese
x 12 x

DESSERTS

x 14 x

Puffed pork rind,
chocolate mousse,
fermented yogurt gelato

Goat cheese cake,
candied citrus, mandarine, yuzu
and kumquat from Corsica sorbet

Pear in wine,
rosemary biscuit, pine nuts and
grapes in brandy,
plombières gelato

Hazelnut and praline cake,
hazelnut gelato

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. AUTUMN 2022