

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

River platter
Trout sausage,
smoked pike and crayfish
x **8** x

Cockscomb donut, tomato jam
x **12** x

Grated carrots, citrus and
verjus
x **11** x

Pork cheek cold cut
x **11** x

ENTRÉES

Poached pike quenelles,
crayfish sauce,
quick-sautéed spinach leaves
x **16** x

Snails with parsley,
leeks, nettles and watercress
x **16** x

Calf's feet and eel crisp,
winter salad
x **16** x

Beets, carrots and daikon,
roasted chicken gelée
with juniper
x **16** x

SUGGESTIONS ON THE BOARD

x

MAINS

Meurette-style pike-perch,
shallot with pork cheek
x **36** x

Veal belly and testicle braised
with raw milk,
preserved vegetables,
and cooking jus
x **36** x

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

Anna potatoes,
Swiss chard and parsley,
Savagnin sauce
x **36** x

CHEESES

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

Bleu de Termignon
x **14** x

DESSERTS

x **14** x

Puffed pork rind,
creamy chocolate,
fermented yogurt ice cream

Almond milk rice pudding,
pickled mirabelle plums,
Plombières ice cream

Chestnut cake,
mandarine, yuzu and kumquat
from Corsica sorbet

Bressane tart,
sunflower seed praline,
fresh herb sorbet

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 MEATS. WINTER 2023