

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 perch
x 18 x

Cock's comb crisps, tomato jam
x 12 x

Grated carrots, citrus and
verjus
x 11 x

Pork cheek cold cut and
farmr sausage
x 12 x

ENTRÉES

Poached pike perch quenelle,
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

Beetroot, carrots and daikon,
roasted chicken
and juniper gelée
x 16 x

x

SUGGESTIONS ON THE BOARD

x

MAINS

Whole cooked rainbow trout
from Mézenc, fermented cabbage
x 38 x

Pot-au-feu style beef chuck,
tongue and oxtail, bone marrow
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
x 12 x

Bleu de Termignon
x 12 x

DESSERTS

x 14 x

Puffed pork rind,
creamy chocolate and Madagascar
chocolate sorbet

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

Crêpe Suzette,
yogurt ice cream

Vin jaune crème caramel,
black sesame and clementine
ice cream

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