

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 14 x

Cock's comb crisps, tomato jam
x 12 x

Vegetables
from our gardeners
x 12 x

Pork cheek cold cut and
farm sausage
x 12 x

ENTRÉES

Poached pike perch quenelle,
crayfish sauce,
quick-sautéed spinach leaves
x 16 x

Spring barigoule,
artichokes and sabodet
x 16 x

Lyonnais-style dandelion
salad with pig's ears
x 16 x

Black pudding brioche,
kohlrabi and apples
x 16 x

x

SUGGESTIONS ON THE BOARD

x

MAINS

Whole cooked rainbow trout
from Mézenc,
quick-sautéed spinach leaves
x 36 x

Crapaudine-style quail,
sand asparagus and fresh morels
x 36 x

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

Seasonal vegetable
'gargouillou',
ewe curd and horseradish
x 34 x

CHEESES

Saint-Marcellin from la Mère
Richard
x 12 x

Ash goat cheese from Ardèche
x 12 x

DESSERTS

x 14 x

Puffed pork rind,
creamy chocolate, black
sesame and clementine
ice cream

Rice pudding, pear and grape,
Plombières ice cream

Crêpe Suzette,
yogurt ice cream

Vin jaune crème brûlée,
hazelnut and hibiscus ice cream