

AUX LYONNAIS[®]

IN THE KITCHEN
MARIE-VICTORINE MANOA

DEPUIS 1890

IN THE DINING ROOM
NICOLAS FREZOULS

HORS D'ŒUVRES, SHARE IT OR NOT

River
x 14 x

Veggie
x 14 x

Cold cut
x 14 x

STARTERS

Amethyst deceiver,
crispy pork rind layers
x 16 x

White asparagus
from Argenteuil
fresh morels,
sunflower seed and
fermented smelt condiment
x 16 x

Wild garlic quenelle,
courgette flower,
green peas and fava beans
x 16 x

Artichokes with foie gras,
nettles and sorrel,
tribute to 'la Mère Brazier'
x 16 x

SUGGESTIONS ON THE BOARD

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 GAR-
RANTEE THE FRENCH ORIGIN OF ALL
THEIR MEATS. SPRING 2023

* MADE IN OUR MANUFACTURE IN PARIS

MAINS

Rainbow trout from mézenc,
'green' potatoes and
fresh almonds, bone jus
x 36 x

Chicken with vinegar
in two services,
fricassée and gilet salad
x 36 x

Mangalica pork from Ardèche,
courgette and potato
millefeuille
x 36 x

The Anna potatoes,
artichokes and smoked eel
x 34 x

CHEESES

Saint-Marcellin from
la Mère Richard
x 12 x

Ash goat cheese from Ardèche
x 12 x

DESSERTS

Alain Chapel signature
jasmin tea pot
x 12 x

Millefeuille, hay cream,
butter caramel,
hazelnut praline ice cream*
x 14 x

Warm cherry and elderberry
batter pudding
x 14 x

Strawberries
with Beaujolais wine,
fennel and yogurt ice cream*
x 14 x

Ice cream and sorbets*
x 12 x