

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

Pan-seared black pudding
marinated peppers
and crispy garlic
x 18 x

Rose de Berne tomato,
verbena vinaigrette,
fresh almonds and cherries
x 18 x

Pike perch quenelle,
Nantua sauce
x 16 x

Chicken roll in a towel,
andouille from Guéméné
and purslane
x 20 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
GUARANTEE THE FRENCH ORIGIN OF ALL
THEIR MEATS. SUMMER 2023

* MADE IN OUR MANUFACTURE IN PARIS

MAINS

Rainbow trout from Mézenc,
summer vegetable ratataouille
x 36 x

Veal sweetbread,
eel and artichokes
x 42 x

Mangalica pork from Ardèche,
coco beans with tomatoes
x 38 x

Confit courgettes,
creamy rye and cereals
x 34 x

CHEESES

Saint-Marcellin from
la Mère Richard
x 12 x

DESSERTS

Alain Chapel signature
jasmin tea pot
x 14 x

Raspberry and mint
millefeuille,
blueberries and blackcurrant
sorbet*
x 14 x

Warm cherry and elderberry
batter pudding
x 14 x

Apricot tart Tatin,
raw cream
x 14 x

Ice cream and sorbets*
x 12 x