

AUX LYONNAIS[®]

IN THE KITCHEN
VICTORIA BOLLER

DEPUIS 1890

IN THE DINING ROOM
NICOLAS FREZOULS

STARTERS

Field tomato,
floral vinaigrette,
bread ice cream*
x **18** x

Chilled Mr Caillot's
garlic soup,
quail egg and bacon
x **16** x

Pike perch quenelle,
homardin sauce with tarragon
x **18** x

Pan-seared black pudding
marinated sweet bell peppers
and tangy apple
x **16** x

MAINS

Arctic char from Isère,
violon courgette and marigold
x **38** x

Lyonnais-style veal liver,
potato shavings
x **38** x

Roasted pigeon,
sweet corn, plum condiment
x **42** x

Confit aubergine steak,
veggie emulsion
with nasturtium
x **34** x

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/FALL 2023

* MADE IN OUR MANUFACTURE IN PARIS

GALOPE-CHOPINE

x **STARTER** x **MAIN** x **DESSERT** x **69**
x **4 COURSES BY THE CHEFFE** x **89**

Field tomato,
floral vinaigrette,
bread ice cream*

Roasted pigeon,
sweet corn, plum condiment

Java chocolate* delight,
tamarin-mezcal sorbet

CHEESES

Saint-Marcellin from
la Mère Richard
x **12** x

DESSERTS

Alain Chapel signature
jasmin tea 'petit pot'
x **14** x

Roasted figs from
Vaison la Romaine, waffle,
yogurt ice cream* and
fig tree leaf oil
x **14** x

Java chocolate* delight,
tamarin-mezcal sorbet
x **14** x

Three vanilla ice cream*,
gamay and soft spice infusion
x **14** x

Ice cream and sorbets*
x **12** x

AUX LYONNAIS[®]

DEPUIS 1890

WINE BY THE GLASS & LYONNAISE CARAFE

BUBBLE

		12 cl	46 cl
Nm	Champagne x Impérial x Moët & Chandon	18	
Nm	Champagne x Green Label Bio x Lanson	18	
Nm	Champagne x Brut rosé x Barons de Rothschild	22	
NM	Bugey Cerdon x Demi-sec x Renardat-Fache	7	

WHITE WINE

		15 cl	46 cl
2021	Chablis x Vieille Voye x Domaine Laroche	15	45
2017	Montagny 1 ^{er} cru x Les Coeres x Stéphane Aladame	20	60
2021	Beaujolais Villages x Clos de Rochebonne Château Thivin	12	36
2021	Vin de France x Viognier x Ritou x Domaine Vallet	11	33
2022	Crozes-Hermitage x Papillon blanc x Gilles Robin	12	36

ROSÉ WINE

		15 cl	46 cl
	PROVENCE		
2022	Côtes de Provence x Prestige Rosé x Château Minuty	9	27

RED WINE

		15 cl	46 cl
2018	Bourgogne x Domaine des Croix Perrières x L. Jadot	15	45
2017	Moulin-à-Vent x Les Vieilles Vignes Thibault Liger-Belair	16	48
2021	Crozes-Hermitage x Laurent Combier	14	42
2020	Rasteau x Domaine la Soumade	12	36
2016	Listrac-Médoc x Château Clarke	22	66