

# AUX LYONNAIS<sup>®</sup>

IN THE KITCHEN  
VICTORIA BOLLER

DEPUIS 1890

IN THE DINING ROOM  
GWENN RAOULT

## STARTERS

Raw and cooked  
mushroom of Paris with  
angélique essence  
x **16** x

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

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

Sabodet with gamay, tiny  
potatoes and Kampot pepper,  
sage zabaglione  
x **18** x

## MAINS

Arctic char from Isère,  
rainbow carrots and chestnuts  
x **38** x

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

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

Red kuri squash seared with  
butter, kumquat,  
whey and gourd seeds  
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**

Raw and cooked  
mushroom of Paris with  
angélique essence

Roasted pigeon,  
sweet corn, plum condiment

Chocolate\* delight,  
cocoa nib shortbread,  
tamarin-mezcal sorbet\*

## CHEESES

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

Faisselle from  
Haute folie farm  
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

Chocolate\* delight,  
cocoa nib shortbread,  
chocolate from Madagascar  
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