

# AUX LYONNAIS<sup>®</sup>

IN THE KITCHEN  
VICTORIA BOLLER

DEPUIS 1890

IN THE DINING ROOM  
GWENN RAOULT

## STARTERS

Red kury squash cooked with  
butter, kumquat,  
whey and gourd seeds  
x **14** x

Poultry cream, tapioca,  
lemon  
x **16** x

Pike perch quenelle,  
rice cream  
homardin sauce with tarragon  
x **20** x

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

## MAINS

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

Salers beff, red carmine,  
gratin dauphinois from  
Fernand Point  
x **42** x

Bresse hen, sweet parsnip  
dandelion and black truffle  
x **36** x

Roasted mini celeriac root,  
coffee infused with  
vegetable juice  
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. WINTER 2024

\*MADE IN OUR MANUFACTURE IN PARIS

## AT THE MOMENT

### OUR CLASSICS

Duck foie gras terrine  
from La Haussaye farm,  
citrus condiment  
x **27** x

Snacked black pudding,  
baked Belchard apples  
x **16** x

Frogs legs  
with parsley and garlic  
x **45** x

Veal chuck,  
blanquette vegetables  
x **34** x

### CHEESES

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

Faisselle from  
Haute Folie farm  
x **12** x

Mont-d'or from Haut-Doubs  
x **12** x

### DESSERTS

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

Chocolate\* delight,  
cocoa nib shortbread,  
chocolate from Madagascar  
blood orange and cardamon  
sorbet\*  
x **14** x

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

Sugar pie, citrus marmelade  
and blackcurrant cream  
x **14** x

Caramel cream from Rolande  
x **14** x

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