

# AUX LYONNAIS<sup>®</sup>

IN THE KITCHEN  
VICTORIA BOLLER

DEPUIS 1890

IN THE DINING ROOM  
GWENN RAOULT

## STARTERS

Butternut squash cooked with  
butter, kumquat and whey  
x **14** x

Delicate chicken velouté,  
tapioca and lemon  
x **16** x

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

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

## MAINS

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

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

Bresse hen, parsnip and  
dandelion, tuber melanosporum  
x **36** x

Roasted mini celeriac root,  
coffee infused with  
vegetal jus  
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.  
AN ALLERGEN SUMMARY IS FREE ACCESS,  
PLEASE ASK A MEMBER OF OUR TEAM.  
WINTER 2024

\*MADE IN OUR MANUFACTURE IN PARIS

## TODAY OUR CLASSICS

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

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

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

## CHEESES

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

Faisselle from Beillevaire's  
housse  
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, orange  
and cardamome sorbet \*  
x **14** x

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

Sugar tart, citrus marmalade  
and blackcurrant cream  
x **14** x

Rolande caramel cream  
x **14** x

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