

# AUX LYONNAIS<sup>®</sup>

IN THE KITCHEN  
VICTORIA BOLLER

DEPUIS 1890

IN THE DINING ROOM  
GWENN RAOULT

## STARTERS

Warm white asparagus  
from Anjou, country bacon,  
tangy vinaigrette  
x **18** 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,  
tiny potatoes and  
Kampot pepper, sage zabaglione  
x **18** x

## MAINS

Trout from Savoie,  
green peas and wild garlic  
x **38** x

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

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

Roasted mini celeriac,  
coffee infused 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.  
SPRING 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

Belly of pork from Auvergne,  
verjus and rainbow radish  
x **34** x

## CHEESES

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

Faisselle from  
Beillevaire's house  
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 cardamom 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