

AUX LYONNAIS[®]

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, candied
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,
gratin dauphinois from
Fernand Point
x **42** x

Bresse hen,
parsnip and dandelion
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.
SPRING 2024

*MADE IN OUR MANUFACTURE IN PARIS

TODAY OUR CLASSICS

Rabbit and savory terrine,
citrus condiment
x **27** x

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

Belly of pork from Auvergne,
verjuice and rainbow radishes
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