

# 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, confit  
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

Seared 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  
<house  
x 12 x

Brillat-savarin from  
La Mère Richard  
x 12 x

## DESSERTS

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

Chocolate\* delight,  
cocoa nib shortbread,  
rum raisin sorbet \*  
x 14 x

Strawberry and marigold  
composition  
x 14 x

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

Rolande caramel cream  
x 14 x

Ice cream and sorbets\*  
x 12 x