

AUX LYONNAIS[®]

IN THE KITCHEN
VICTORIA BOLLER

DEPUIS 1890

IN THE DINING ROOM
BENJAMIN PERETTO

STARTERS

Roasted courgette
with mustard bran,
vigneronne sauce
x **18** x

Coddled eggs with cream,
country bacon
x **16** x

Pike perch quenelle with
crayfish, Nantua
x **24** x

Frog legs
from Notre-Dame-de-Monts
'à la grenobloise'
x **30** x

MAINS

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

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

Bresse hen,
green beans and pearl jus
x **36** x

Stuffed field tomato, fresh
goat cheese condiment
and rigote from Condrieu
x **26** 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.
SUMMER 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* mousse,
cocoa nibs and cazette
x **14** x

Strawberry Melba
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