

AUX LYONNAIS[®]

IN THE KITCHEN
VICTORIA BOLLER

DEPUIS 1890

IN THE DINING ROOM
BENJAMIN PERETTO

STARTERS

Pumpkin velouté,
chanterelles and chestnuts
x 16 x

Coddled eggs with cream,
country bacon
x 18 x

Pike perch quenelle with
crayfish, Nantua
x 24 x

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

MAINS

Seared sea scallops, cabbage,
sorrel sauce
x 36 x

Seared veal liver,
tiny potatoes
and vinegar cooking jus
x 38 x

Free-range chicken fricassée
with cream and wild mushrooms
x 40 x

Celeriac roasted with
brown butter,
citrus and seasonal salad
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.
FALL 2024

*MADE IN OUR MANUFACTURE IN PARIS

TODAY OUR CLASSICS

Campagne terrine,
toasted bread
x 16 x

Seared black pudding,
baked Belchard apples
x 26 x

Belly of pork from Auvergne,
Fernand Point gratin dauphinois
x 34 x

CHEESES

Saint-Marcellin from
la Mère Richard
x 12 x

Faisselle from Beillevaire's
house, with cream
or salt & pepper
x 12 x

Semi dry goat cheese from
la Ferme des Quatre Vents
x 12 x

DESSERTS

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

Chocolate* mousse,
cocoa nibs and cazette
x 14 x

Gamay poached pear,
vanilla ice cream
x 14 x

Rolande caramel cream
x 14 x

Ice cream and sorbets*
x 12 x