

STARTERS

Burgundy Snail Fricassée <i>Cold parsley-garlic sauce, garlic chips</i>	19.00
French Duck Foie Gras Terrine <i>Artichoke chutney, crispy artichokes</i>	25.00
Local White Asparagus <i>Served warm with mousseline sauce</i>	20.00
Gourmet Salad <i>House-smoked duck breast, green beans, confit quail eggs</i>	19.00
Dill-Marinated Salmon <i>With lemon cream</i>	24.00
Lyonnaise Salad with Pig's Ear Cake <i>Frisée lettuce, poached egg, bacon, croutons</i>	16.00
Traditional Bone Marrow <i>Gratined with mustard</i>	15.00

FISH

Pike Quenelle <i>Fresh spinach leaves, white rice, lobster sauce</i>	26.00
Roasted Sea Bass Fillet with Olive Oil <i>Spring vegetables, beurre blanc</i>	29.00
Seared Bømlo Salmon Steak with Sorrel Sauce <i>Green asparagus tips, steamed potatoes</i>	28.00
Open Langoustine Ravioli <i>Vegetables matignon, pea cream, shellfish jus</i>	38.00

MEET

French Pigeon in Puff Pastry with Foie Gras <i>Crispy Swiss chard, reduced jus</i>	42.00
Crispy Sweetbread Medallion <i>Spring vegetables, rich jus</i>	44.00
Slow-Cooked Lamb Shoulder <i>Soissons beans stew, garlic in its skin</i>	30.00
Bresse Chicken A.O.P. with Morel Mushrooms <i>White rice, Jura yellow wine sauce</i>	37.00
House-Roasted Bobosse Andouillette <i>New potatoes, old-style mustard sauce</i>	24.00

OLYMPIA MENU

69€

French Duck Foie Gras Terrine

Artichoke chutney, crispy artichokes

Or

Dill-Marinated Salmon

Lemon cream

Bresse Chicken A.O.P. with Morel Mushrooms

White rice, Jura yellow wine sauce

Or

Open Langoustines Ravioli

Vegetable matignon, pea cream, shellfish jus

Chocolate Delight

Caräibe 66%, whipped Opalys 34% ganache, tonka bean, banana caramel

Or

The Exotic

Lime-infused candied pineapple, passion fruit Espelette pepper gel, coconut rocher mango sorbet

LYONNAIS MENU

48€

Lyonnaise Salad with Pig's Ear Cake

Frisée lettuce, poached egg, bacon, croutons

Or

Traditional Bone Marrow

Gratined with mustard

House-Roasted Bobosse Andouillette

New potatoes, old-style mustard sauce

Or

Pike Quenelle

Fresh spinach leaves, white rice, lobster sauce

Floating Island with Pink Pralines

Crème anglaise

Or

Traditional Rum Baba

Chantilly cream

For guaranteed freshness, these dishes are prepared in limited quantities.

Our Chef is at your disposal for any dietary restrictions or allergies.

Drinking water is available free of charge.

Prices are in euros, inclusive of taxes and service.