

## STARTERS

**Breaded Pig's Trotter** 20.00  
*Meat Jus Vinaigrette*

**Homemade Duck Foie Gras Terrine** 24.00  
*Seasonal Chutney & Toasted Bread*

**Lyonnais Salad Bowls from « Léon de Lyon »** 18.00  
*Beef Muzzle, Puy Green Lentils, Smoked Herring & Potatoes*

**Marinated Salmon** 22.00  
*Lemon Whipped Cream, Pickled Onions*

**Porcini Mushroom Tart** 24.00  
*Crushed Tomatoes, Herb Salad with Walnut Oil*

## FISH

**Pike Quenelle** 26.00  
*Sautéed Spinach, White Rice, Lobster Sauce*

**Roasted Hake with Thyme Blossom** 38.00  
*Carrot Cream with Turmeric, Vegetable Tian, Lemon & Olive Sauce*

**Cod Fillet with Bouchot Mussels** 36.00  
*Gnocchi, Chanterelle Mushrooms, Citrus Sauce*

**Prawn Ravioli** 28.00  
*Baby Artichoke stuffed with Ricotta, Foie Gras Emulsion*

## MEAT

**Aged Salers Sirloin Steak & Poached Bone Marrow** 38.00  
*Baby Potatoes, Red Wine Sauce*

**Crispy Veal Sweetbread** 44.00  
*Sautéed Mushrooms, Reduced Jus*

**Veal Liver with Parsley & Garlic** 28.00  
*Deglazed with Raspberry Vinegar, Mashed Potatoes*

**Bresse Chicken A.O.P. with Morels** 38.00  
*White Rice, Jura Yellow Wine Sauce*

# OLYMPIA MENU

69€

## Homemade Duck Foie Gras Terrine

*Seasonal Chutney & Toasted Bread*

*Or*

## Marinated Salmon

*Lemon Whipped Cream, Pickled Onions*

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## Bresse Chicken A.O.P. with Morels

*White Rice, Jura Yellow Wine Sauce*

*Or*

## Cod Fillet with Bouchot Mussels

*Gnocchi, Chanterelle Mushrooms, Citrus Sauce*

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## Chocolate Delight

*Caraïbe 66%, Opalys 34% Whipped Ganache, Tonka Bean, Banana Caramel*

*Or*

## Tropical Escape

*Lime-Infused Candied Pineapple, Passion Fruit Gel, Espelette Pepper,*

*Coconut Rocher & Mango Sorbet*

# LYONNAIS MENU

48€

## Lyonnais Salad Bowls from « Léon de Lyon »

*Beef Muzzle, Puy Green Lentils, Smoked Herring & Potatoes*

*Or*

## Breaded Pig's Trotter

*Meat Jus Vinaigrette*

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## Veal Liver with Parsley & Garlic

*Deglazed with Raspberry Vinegar, Mashed Potatoes*

*Or*

## Pike Quenelle

*Sautéed Spinach, White Rice, Lobster Sauce*

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## Floating Island with Pink Pralines

*Crème anglaise*

*Ou*

## Classic Rum Babab

*Whipped Cream*

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

*Our Chef is available to accommodate any dietary restrictions or allergies.*

*Free drinking water is available.*

*Net prices in euros, including tax and service..*