

STARTERS

Breaded Pig's Trotter	20.00
<i>Meat Jus Vinaigrette</i>	
Homemade Duck Foie Gras Terrine	24.00
<i>Seasonal Chutney</i>	
« Léon de Lyon's Lyonnais Salad Bowls »	18.00
<i>Beef Snout, Puy Green Lentils, Smoked Herring & Potatoes</i>	
Marinated Salmon	22.00
<i>Chilled Lemon Cream</i>	
Salad of Confit Lamb Tongues	24.00
Traditional Œufs en Meurette	18.00
<i>Bacon, Mushrooms, pearl Onions, Croutons & Red Wine Sauce</i>	
Homemade Pâté Croûte	21.00
<i>Veal, Pork & Mushrooms</i>	
Lyonnais Salad with Crispy Pig's Ear Cake	17.00
<i>Poached Egg, Bacon & Croutons</i>	

FISH

Pike Quenelle	26.00
<i>Sautéed Spinach, White Rice, Lobster-Style Sauce</i>	
Skate Wing « à la Grenobloise »	28.00
<i>Steamed Potatoes, Lemon Supreme, Fried Capers & Croutons</i>	
Cod Fillet with Bouchot Mussels	36.00
<i>Gnocchi, Mushrooms, Citrus Sauce</i>	

MEAT

Gras Doubles	21.00
<i>Braised Tripe with Onions, Tomatoes & White Wine, Steamed Potatoes</i>	
Gratinée Andouillette by Bobosse	24.00
<i>Roasted Baby Potatoes, Dijon Mustard Sauce</i>	
Braised Veal Head « Bourgeoise Style » with Ravigote Sauce	24.00
<i>Garden Vegetables</i>	
Calfs's Liver with Parsley & Garlic	28.00
<i>Déglaçée with Raspberry & Garlic</i>	
Crispy Sweetbreads	44.00
<i>Sautéed Mushrooms, Reduced Jus</i>	
Charolais Sirloin Steak with Bone Marrow	44.00
<i>Roasted Baby Potatoes & Port Wine Sauce</i>	
Farmhouse Pork Chop	34.00
<i>Mashed Potatoes</i>	
Free-Range Chicken Supreme with Morels	37.00
<i>White Rice, Jura Yellow Wine Sauce</i>	

VEGETARIAN

Garden Vegetable Risotto	25.00
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MENU OLYMPIA

69€

Homemade Duck Foie Gras Terrine

Seasonal Chutney

Or

Marinated Salmon

Chilled Lemon Cream

Free-Range Chicken Supreme with Morels

White Rice, Jura Yellow Wine Sauce

Or

Cod Fillet with Bouchot Mussels

Gnocchi, Mushrooms, Citrus Sauce

The Paris-Brest Eclair

Hazelnut Craquelin, Fleur de Sel Caramel, Almond-Hazelnut Praline Cream

Or

The Chocolate Sphere

70% Granaja Moussy by Valrhona, Pear & Yuzu Compote, Cococa Nib Crunch

MENU LYONNAIS

48€

« Léon de Lyon's Lyonnais Salad Bowls »

Beef Snout, Puy Green Lentils, Smoked Herring & Potatoes

Or

Breaded Pig's Trotter

Ravigote Sauce

Or

Homemade Pâté Croûte

Veal, Pork & Mushrooms

Calfs's Liver with Parsley & Garlic

Déglaazé with Raspberry & Garlic

Or

Pike Quenelle

Sautéed Spinach, White Rice, Lobster-Style Sauce

Or

Gratinée Andouillette by Bobosse

Roasted Baby Potatoes, Dijon Mustard Sauce

Floating Island with Pink Pralines

Crème anglaise

Or

Classic Rum Babab

Whipped Cream

Any Request for modifications may incur an additional charge.

For guaranteed optimal freshness, thes 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..