

# OUR MENUS

## OLYMPIA

69€

### House-Made Duck Foie Gras Terrine

Chutney

Or

### Salmon Gravlax

Lemon Whipped Cream, Pickled red onions

&

### Roasted Monkfish

Seasonal Vegetables, Waffle Potatoes & Beurre Blanc

Or

### Free-Range Chicken Supreme with Morel

Rice, Jura Yellow Wine Sauce

&

### Fennel Seed Panna Cotta

Lychee Gel, Kiwi Variation

Or

### “Guanaja” Chocolate Royal

Praline Feuillantine, Fleur de Sel

## LYONNAIS

48€

### “Léon de Lyon Lyonnaise Salads”

Beef Shank, Lentils, Herring & Potatoes

Or

### Traditional Eggs Meurette

Bacon, Mushrooms, Pearl Onions & Red Wine Sauce

&

### Pike Quenelle

Spinach, Rice & Lobster-Style Sauce

Or

### Parsley Veal Liver

Raspberry Vinegar Glaze, Mashed Potatoes

&

### Floating Island with Pink Pralines

Custard

Or

### Rum Baba

Whipped Cream

## FISH

### Pike Quenelle

Spinach, Rice & Lobster-Style Sauce

26€

### Skate Wing, Grenoble Style

Steamed Potatoes, Lemon, Fried Capers

28€

### Roasted Monkfish

Seasonal Vegetables, Waffle Potatoes & Beurre Blanc

39€

## VEGETARIAN

### Vegetable Garden Risotto

25€

## MEAT

### Parsley Veal Liver

Raspberry Vinegar Glaze, Mashed Potatoes

28€

### Fillets of French Quail

Celery Purée, Raisins with Sweet Spices & Port Sauce

29€

### Rack of Lamb with Thyme

Braised Artichokes, Wild Garlic Jus

44€

### Pan-Seared Entrecôte (≈ 250g)

Grenaille Potatoes, Vinaigrette Sauce

38€

### Sweetbreads

Fresh Spinach, Waffle Potatoes & Reduced Jus

44€

### Free-Range Chicken Supreme with Morel

Rice, Jura Yellow Wine Sauce

37€

## DESSERTS

### Floating Island with Pink Pralines

Madagascar Vanilla Custard

11€

### Traditional Rum Baba

Vanilla Whipped Cream

12€

### Fennel Seed Panna Cotta

Lychee Gel, Kiwi Variation

11€

### Tonka & “Guanaja” Chocolate Royal

Praline Feuillantine, Fleur de Sel

13€

### Flambéed Crêpes Suzette (10min. minimum)

Citrus Butter, Candied Zests

14€

Please note that set menus are fixed and cannot be modified.

## KIDS MENU

One Drink + Chicken Supreme or Salmon Escalope + Ice Cream or Praline Floating Island

## STARTERS

### Crispy Snail Gyozas

Pike Filling, Wild Garlic & Cress Sauce

19€

### Salmon Gravlax

Lemon Whipped Cream, Pickled red onions

23€

### House-Made Duck Foie Gras Terrine

Chutney

24€

### Traditional Eggs Meurette

Bacon, Mushrooms, Pearl Onions & Red Wine Sauce

18€

### “Léon de Lyon Lyonnaise Salads”

Beef Shank, Lentils, Herring & Potatoes

18€

### White Asparagus & Serrano Ham

Deviled Egg, Dijon Sauce

21€

To ensure impeccable freshness, these dishes are prepared in limited quantities.  
Our Chef is available should you have any dietary restrictions or allergies.  
Drinking water is available free of charge.  
All prices are in euros, taxes and service included.