



WINE SELECTION

LAURENT GERRA VINEYARD

A.O.C. Côtes-du-Rhône Villages White 2024

A.O.C. Pouilly-Fuissé 2022

A.O.C. Moulin-à-Vent « Très Vieilles Vignes » 2024

A.O.C. Vinsobres 2021

A.O.P Côtes de Provence Rosé “Carcès” 2024

75cl 12cl
35.00 7.00
70.00 12.00
40.00 8.00
40.00 8.00
30.00 6.00

CHAMPAGNE

Jeeper Brut 1er Cru grand Assemblage

80.00 14.00

WHITE WINES

V.D.F. « Reméage » 2025 – Les Vins de Vienne

I.G.P. Sweet Côtes de Gascogne 2024 – Horgelus

A.O.P. Chablis « Saint Martin » 2024 – Domaine Laroche

30.00 5.00
35.00 7.00
65.00 11.00

RED WINES

V.D.F. « Reméage » 2023 – Les Vins de Vienne

A.O.C. Saint-Emilion Grand Cru 2020 – Château Le Cros

A.O.P. Givry « Héritage » 2023 – Domaine Chofflet

30.00 5.00
70.00 12.00
75.00 14.00

DRINKS

COCKTAILS (12cl)

Aperol Spritz

Mojito – Rum, Lime , Cane Sugar, Mint

London Mule – Gin, Lime Juice, Ginger Beer

Bloody Mary – Vodka, Tomato Juice, Worcestershire Sauce, Celery Salt, Tabasco

Blue Lagoon – Vodka, Curaçao, Lime Juice

Margarita – Tequila, Grand Marnier, Lime Juice

Chartreuse Smash – Chartreuse, Lemon Juice, Sugar, Mint

12.00
13.00
13.00
13.00
13.00
13.00
15.00

BEERS

Grimbergen Blonde (33cl)

1664 White (33cl)

6.00
6.00

SOFT DRINKS

Fruit Juice (Granini 25cl) – Apple, Pineapple, Apricot, Tomato, Orange

Syrup – Grenadine, Strawberry, Lemon, Mint, Peach

Coca-Cola, Coca-Cola Zéro (33cl)

Schweppes Tonic, Lemonade, Fuzetea (25cl)

6.00
2.50
6.00
6.00

WATERS

Acqua-Panna (75cl)

San Pellegrino (100cl)

San Benedetto (50cl)

San Pellegrino (50cl)

6.00
6.00
4.50
4.50

COFFEES

Espresso

Double

Americano

Tea or Infusion

2.50
3.50
3.50
5.50

CHEF KIM LOGASSI'S MENU

STARTERS €18

Terrine of Duck Foie Gras

Seasonal Chutney & Toast

Léon de Lyon Pâté en Croûte

Green Salad & Condiments

Traditional Lyonnaise Salad

Frisée Lettuce, Poached Egg, Bacon Lardons & Croutons

Sea Bream Ceviche

Fresh Herbs, Lemon, Red Onion & Coriander

Marinated Salmon

Etrez Cream, Pickled Red Onions

Lyonnais Salad Platter

Veal Muzzle, Herring and Potatoes in Oil & Green Lentils

MAIN COURSES €26

Pike Quenelle

Spinach Fondue, White Rice, Lobster Sauce

Skate Wing Grenoble Style

Steamed Potatoes, Lemon Supreme, Capers

Cod Fillet

Spring Vegetables, Waffle Potatoes & Beurre Blanc Sauce

Beef Onglet Steak

Grenaille Potatoes, Shallot Sauce

Free-Range Chicken Supreme

Spring Vegetables, Yellow Wine Sauce

Grilles Andouillette Sausage

Mashed Potatoes, Mustard Sauce

Sweetbreads (+€8 supplement)

Fresh Peas, Spinach Vegetables

Risotto with Garden Vegetables

Morel Mushroom Supplement +€7

Cheeses

Whole Saint-Marcellin by Mère Richard €8

Cheese Selection €11

MENU

Choice from the à la carte

Starter

Main Course

Cheese or Dessert

€49

(excluding supplements)

CHILDREN'S MENU

Syrup

or Chicken Supreme

Salmon Escalope

Ice Cream Cup

€17

DESSERTS €11

CHEF KOREN JULIEN

France's Best Pastry Flan 2026

Praline Floating Island – Top 10 2026

Traditional Rum Baba & Chantilly Cream

Guanaja 70% Valrhona Chocolate Mousse

Strawberry & Lemon Vacherin

Crêpes Suzette Flambées Tableside (€4 supplement)

(minimum 10min.)

To guarantee impeccable freshness, dishes are prepared in limited quantities.
Our Chef is available to accommodate dietary restrictions or allergies whenever possible.
Prices in euros, taxes and service included.



LÉON
DE LYON

Depuis 1904



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