STARTERS

Duck Foie Gras Terrine 24
Seasonal Chutney & Toast

Léon de Lyon Pâté en Croûte 21
Green Salad & Condiments

Traditional Lyonnaise Salad 18
Frisée Lettuce, Poached Egg, Pork Lardons & Croutons

Traditional Eggs en Meurette 16
Pork Lardons, Mushrooms, Pearl Onions & Wine Sauce

Homemade Smoked Salmon 22
Lemon Cream, Pickled Red Onions

Breaded Pig's Trotter 19
Meat Jus Vinaigrette

MAIN COURSES

Pike Quenelle 26
Wilted Spinach, White Rice, Lobster Sauce

Skate Wing 28
Steamed Potatoes, Lemon Butter, Capers

Roasted Scallops 36
Slow-Braised Endives, Orange Sauce

Free-Range Chicken Supreme with Morels 38
Morels Mushrooms, Rice, Yellow Wine Sauce

Grilled Andouillette Sausage 24
Mashed Potatoes, Mustard Sauce

Pan-Fried Beef Fillet 38
Roasted Baby Potatoes, Red Wine Sauce

Crispy Veal Sweetbreads 42
Sautéed Mushrooms & Meat Jus

Risotto with Garden Vegetables 25

CHEESES

Whole Saint-Marcellin by Mère Richard 8

Cervelle de Canut Fresh Cheese with Herbs and Shallots 8

Cheese Selection 11

DESSERTS

CHEF KOREN JULIEN

France's Best Pastry Flan 2026 12

Praline Floating Island – Top 10 2026 11

Traditional Rum Baba & Chantilly Cream 12

Guanaja 70% Valrhona Chocolate Mousse 9

Almond & Hazelnut Praline Paris-Brest 11

Crêpes Suzette Flambéed Tableside 14
(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.

SIGNATURE MENU

Terrine of Duck Foie Gras
Seasonal Chutney & Toast

OR

Smoked Salmon
Lemon Cream, Pickled Red Onions

Roastes Scallops
Slow-Braised Endives, Orange Sauce

OR

Free-Range Chicken Supreme with Morels
Morels Mushrooms, Rice, Jura's Yellow Wine Sauce

France's Best Pastry Flan 2026

OR

Almond & Hazelnut Praline Paris-Brest

65

LYONNAIS MENU

Breaded Pig's Trotter
Meat Jus Vinaigrette

OR

Traditional Eggs en Meurette
Pork Lardons, Mushrooms, Pearl Onions & Wine Sauce

Pike Quenelle
Wilted Spinach, White Rice, Lobster Sauce

OR

Grilled Andouillette Sausage
Mashed Potatoes, Mustard Sauce

Praline Floating Island – Top 10 2026

OR

Guanaja 70% Valrhona Chocolate Mouss

48

OUR MENUS ARE SET AND CANNOT BE MODIFIED

MENU ENFANT

Syrop
Chicken Supreme, Roasted Baby Potatoes
OR Salmon Escalope, Rice
Ice Cream

17

SPIRITS

BLENDED SCOTCH	%Vol	4cl
Hedonism Compass Box – Blended Grain	43,0	20,00
Great King Artist's Blend – Blended	43,0	14,00
SINGLE MALT SCOTCH SPEYSIDE		
Balvenie 21ans Portwood – Finish Fût de Porto	40,0	52,00
Balvenie Tune 1509 Batch 4 – Finish TUN	51,7	88,00
Balvenie 30ans	47,3	110,00
Glenfiddich 30ans	43,0	180,00
Glenfiddich Grans Cru 23ans	40,0	540,00
Tormore 16ans	48,0	20,00
SINGLE MALT SCOTCH HIGHLANDS		
Glenmorangie Signet – Chocolate Malt	46,0	44,00
SINGLE MALT SCOTCH LOWLANDS		
Ladyburn 42ans	40,0	380,00
SINGLE MALT SCOTCH ISLAY		
Laphroaig 25ans	48,9	80,00
SINGLE MALT SCOTCH ISLANDS		
Highland Park 25ans	45,7	80,00
COGNAC & ARMAGNAC		
Courvoisier L'Essence	40,0	280,00
Hennessy X.O.	40,0	77,00
Martel L'Or	40,0	240,00
Château Belon Napoléon X.O.	40,0	28,00
Cognac Prestignac V.S.	40,0	12,00
Armagnac Duc de Camilhac	40,0	12,00
RHUM		
Diplomatico	40,00	15,00
Havana 7ans	40,0	12,00

GIN	%Vol	4cl
Bols Genever 1820 – Pays-Bas	42,0	14,00
Mombasa Club	41,5	18,00
Mombasa Club Colonel's Reserve – Angleterre	43,5	26,00
Edinburgh	43,0	16,00
Plymouth Sloe – Angleterre	26,0	12,00
Malfy Con Arancia – Italie	41,0	10,00
Saffron Gin – France	40,0	10,00
That Boutique Y Gin Cherry – Angleterre	46,0	10,00
That Boutique Y Gin Spit – Roasted Pineapple	46,0	10,00
Christian Drouhin Carmina – France	42,0	14,00
Houlle Genever – France	42,0	9,00
Magellan – France	44,0	10,00
Elegant – Williams	48,0	14,00
Garden Shed Gin – Ecosse	45,0	14,00
Fieldfare Dry Gin – Franc	47,0	14,00
Nouaison G'Vine – Londre	45,0	14,00
Brecon Botanical's – Londre	43,0	12,00
TEQUILA		
Don Julio Reposado	38,0	16,00
Don Julio Reposado 1800	38,0	22,00
Don Julio 1942	38,0	48,00
Azul Plata	40,0	24,00
Milagro Silver	40,0	10,00
Milagro Select Barrel Silver	40,0	22,00
Mezcal Amores 2021	37,0	16,00
CHARTREUSE & GENEPI		
Fou de Chartreuse	42,0	16,00
Chartreuse Verte	56,0	12,00
Chartreuse Jaune	55,0	12,00
Genepi Cherry Rocher	40,0	10,00
EAU DE VIE SAINT FLORIAN		
Poire, Framboise, Prune, Mirabelle	40,0	12,00

WINE SELECTION

LAURENT GERRA VINEYARD	75cl	12cl
A.O.C. Côtes-du-Rhône Villages White 2024	35.00	7.00
A.O.C. Pouilly-Fuissé 2022	70.00	12.00
A.O.C. Moulin-à-Vent « Très Vieilles Vignes » 2024	40.00	8.00
A.O.C. Vinsobres 2021	40.00	8.00
A.O.P Côtes de Provence Rosé "Carcès" 2025	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	30.00	5.00
I.G.P. Sweet Côtes de Gascogne 2024 – Horgelus	35.00	6.00
A.O.P. Chablis « Saint Martin » 2024 – Domaine Laroche	65.00	11.00
RED WINES		
V.D.F. « Reméage » 2024 – Les Vins de Vienne	30.00	5.00
A.O.C. Saint-Emilion Grand Cru 2021 – Château Le Cros	70.00	12.00
A.O.P. Givry « Héritage » 2024 – Domaine Chofflet	75.00	14.00

DRINKS

COCKTAILS (12cl)	
Aperol Spritz	12.00
Mojito – Rum, Lime , Cane Sugar, Mint	13.00
London Mule – Gin, Lime Juice, Ginger Beer	13.00
Bloody Mary – Vodka, Tomato Juice, Worcestershire Sauce, Celery Salt, Tabasco	13.00
Blue Lagoon – Vodka, Curaçao, Lime Juice	13.00
Margarita – Tequila, Grand Marnier, Lime Juice	13.00
Chartreuse Smash – Chartreuse, Lemon Juice, Sugar, Mint	15.00
BEERS	
Grimbergen Blonde (33cl)	6.00
1664 White (33cl)	6.00
SOFT DRINKS	
Fruit Juice (Granini 25cl) – Apple, Pineapple, Apricot, Tomato, Orange	6.00
Syrup – Grenadine, Strawberry, Lemon, Mint, Peach	2.50
Coca-Cola, Coca-Cola Zéro (33cl)	6.00
Schweppes Tonic, Lemonade, Fuzetea (25cl)	6.00
WATERS	
Acqua-Panna (75cl)	6.00
San Pellegrino (100cl)	6.00
San Benedetto (50cl)	4.50
San Pellegrino (50cl)	4.50
COFFEES	
Expresso	2.50
Double	3.50
Americano	3.50
Tea or Infusion	5.50