



Breakfast : every day from 7.00am to 10.30am
Lunch : every day from 12.00pm to 03.00pm
Dinner : every day from from 6.00pm to 10.30pm



SIGNATURE STARTERS

Gratinated French Onion Soup Lyonnaise Style	15
Warm Sausage with Pistachios in a Brioche Casing Served with mixed green salad, Porto sauce	16
Traditional Lyonnaise Salad Poached egg, curly lettuce, lardons, croutons	16

Caesar Salad Hearts of Romaine salad, chicken breast Shavings of Parmigiano Reggiano, Caesar dressing, croutons	21
Dill Marinated « label rouge® » Scottish Salmon Lime condiment, buckwheat blinis	21
Country White Asparagus Arugula pesto, Bigorre back, Focaccia	24
Burgundy Snails in Parsley Butter 7 pieces served in small individual pots	18
Puglia's Burrata Chilled fresh pea soup, pepper mint	18

FISH

Back of Scottish Salmon "Label Rouge" Roasted on the Skin Crushed roseval apples with parsley Grenobloise style	30
Cod steak Basil Viennese, barigoule with spring vegetables	32
Obsilblue Prawns's from New Cadedonia Snacked on the Board Risotto Al Verde, grated lemon	34
"Belle-Meunière" Sole with Fine Butter Prepared at your table, parsley steamed potatoes	62

RISOTTO & ITALIAN PASTA

Risotto al verde with first Seasonal Vegetables	24
Penne Rigate Almond Cream, Basil, Olives, Tomatoes, Fresh Verbena	19

MEAT

Beef Fillet roasted Fresh leaf spinach, potato gnocchi with ravigote sauce	42
Viennese Veal Cutlet Lyonnaise-style gratinated macaroni pasta	31
Brasserie Bocuse's « Charolais » Burger Red onion compote, béarnaise sauce, Tomme de Savoie cheese	24
100% Pure « Charolais » Regional Beef Tartare, served « Classic » or « Caesar » French fries, green salad	22

SIGNATURE DISHES

Pan-Fried Veal Liver Lyonnaise Style Mashed potato	30
Pike « Quenelle » with Homardine Sauce Basmati rice, fresh spinach leaves	31
Bresse Regional Chicken « Miéral » with Morel Mushrooms and Vin Jaune sauce, Basmati rice <i>The famous regional poultry, dear to Paul Bocuse and emblematic of his cooking, from a rigorous farming. With its blue legs, white feathers and red crest, its taste unique texture, the Bresse chicken is a French symbol.</i>	39

CHEESE

Strained Cottage Cheese Le Gone	
- Whole	5
- With double cream	6
Lyonnaise Cottage Cheese	7
Matured « Saint-Marcellin » from Mère Richard	
- Whole	10
- Half	6

DESSERTS

Fresh Fruits Salad	9
« Tradition » Baba au Rhum	12
Raspberry Bush, Red Fruit Coulis	10
Selection of Sorbets, Vanilla « Madeleine » Cake	12
Iced Vacherin with Fresh Fruits	12
Traditional « Crème Brûlée » with Vanilla Pods	9
« Cardinale » with Fruits Vanilla ice cream, whipped cream and red fruits coulis	11

SIGNATURE DESSERTS

« Grand-Mère » Waffle Fittings : Chantilly /Chocolate/ Compote/ Spreading Paste Paul Bocuse: Caramel with salted butter / Praline Lyonnaise	
2 choices of fittings	13
3 choices of fittings	14

Prices in euros, included taxes and services

* Beef and Veal Origine France

Information on allergens can be consulted at the restaurant reception.