



Breakfast : every day from 7.00am to 10.30am
Lunch : every day from 12.00pm to 03.00pm
Snack : every day from 3.15pm to 06.00pm
Dinner : every day from 6.00pm to 10.30pm



SIGNATURE STARTERS

Gratinated French Onion Soup Lyonnaise Style	15
Lyonnaise Sausage with Pistachios in a Brioche Casing Served with mixed green salad, Porto sauce	16
Traditional Lyonnaise Salad Poached egg, curly lettuce, lardons, croutons	17

Caesar Salad Heart of Romaine salad, chicken breast Shavings of Parmigiano Reggiano, Caesar dressing, croutons	22
Dill Marinated Scottish Salmon Lime condiment, buckwheat blinis	21
Sea bream Ceviche Peruvian style Coconut milk sauce, lemon juice, pomegranate, papaya, mango and ginger ale Schweppes	24
Burgundy Snails in Parsley Butter 7 pieces served in small individual pots	18
« Robert Duperier » Duck Foie Gras Pear chutney with sweet spices, toasted country bread	25
Red Kuri Squash with Chestnut Honey	15

FISH

Scottish Salmon Roasted on the Skin Paimpol coconut fricassee, Dôle sauce	31
Cod Steak in a Hazelnut Crust Undergrowth mushrooms, sparkling broth	33
Bay of St Brieuc Scallops In a potato crust, emulsion, undergrowth mushrooms fricassée Veal Juice with sage oil	42
“Belle-Meunière” Sole with Fine Butter Prepared at your table, parsley steamed potatoes	62

RISOTTOS & PASTA

Carnaroli Risotto, Wild Mushrooms Soft Risotto, mushrooms fricassée	26
Penne Rigate, Roasted Root Vegetables Roasted hazelnuts slivers. marioram	21

The restaurant does not accept payment by check.

MEAT

Roasted Beef Fillet Fresh leaf spinach, gratin dauphinois, bordelaise sauce	42
Viennese Veal Cutlet Lyonnaise-style gratinated macaronis	31
Brasserie Bocuse's « Charolais » Burger Red onion compote, béarnaise sauce, Tomme de Savoie cheese	25
100% Pure « Charolais » Beef Tartare, served « Classic » or « Caesar » French fries, green salad	23

SIGNATURE DISHES

Pan-Fried Veal Liver Lyonnaise Style Mashed potato	32
Pike « Quenelle » with Homardine Sauce Basmati rice, fresh spinach leaves	31
Bresse Chicken « Miéral » Morel mushrooms and Vin Jaune sauce, Basmati rice	39
Lyonnaise Style Calf's Head Steamed potatoes, Gribiche sauce	28

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
Traditional « Crème Brûlée » with Vanilla Pods	9
Intensely Royal Chocolate	11
« Tradition » Baba au Rhum	12
Selection of Sorbets, Vanilla « Madeleine » Cake	12
Iced Vacherin with Fresh Fruits	12
Grand Marnier Suzette Crepes Flambéed at your table	15

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, taxes and services included.

* Beef and veal from France

Information on allergens can be consulted at the restaurant reception.