

## STARTERS

<b>Gratinated French Onion Soup Lyonnaise Style</b>	14 €
<b>Warm Sausage with Pistachios in a Brioche Casing</b> Served with mixed green salad, Porto sauce	16 €
<b>Traditional Lyonnaise Salad</b> Poached egg, curly lettuce, lardons, croutons	16 €

<b>Caesar Salad</b> Hearts of Romaine salad, snacked prawns Shavings of Parmigiano Reggiano, Caesar dressing, croutons	21 €
<b>Terrine of French Duck Foie Gras "Robert Duperier"</b> Fresh fig chutney, Toasted country bread	23 €
<b>Dill Marinated « label rouge® » Scottish Salmon</b> Light cream with candied shallot and tarragon, lemon, toasted country bread	21 €
<b>Burgundy Snails in Parsley Butter</b> 7 pieces served in small individual pots	17 €
<b>Seared Foie Gras Escalopes</b> Mango rougail, mango gel, reduced duck juice	24 €

## FISH

<b>Scottish Salmon "Label Rouge" roasted on skin</b> Chanterelle, butternut and broccoli	29 €
<b>Monkfish</b> Cooked like a Bouillabaisse with Espelette Pepper Jelly Artichokes, potatoes, chestnuts, salsify, fennel, candied tomato	33 €

## RISOTTO & ITALIAN PASTA

<b>Carnaroli Rice Risotto with mushrooms</b> Soft for this risotto, wild mushrooms, sage juice	23 €
<b>Fresh Bouchot's Mussels Tagliatelle</b> Saffron cream	25 €

## KIDS MENU

<b>For our Young Guests</b> Up to 8 years old	18 €
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Net prices in euro VAT and service included.  
We no longer accept payment by cheque.

## MEAT

<b>Beef* Fillet roasted</b> Chanterelle, potato gratin with rosemary	39 €
<b>Viennese Veal* Cutlet</b> Lyonnaise-style gratinated macaroni pasta	30 €
<b>Brasserie Bocuse's « Charolais » Burger*</b> Red onion compote, béarnaise sauce, Tomme de Savoie cheese	24 €
<b>100% Pure « Charolais » Regional Beef* Tartare, served « Classic » or « Caesar »</b> French fries, green salad	22 €

## SIGNATURE DISHES

<b>Pan-Fried Veal* Liver Lyonnaise Style</b> Mashed potato	29 €
<b>Pike « Quenelle » with Homardine Sauce</b> Basmati rice, fresh spinach leaves	31 €
<b>Bresse Regional Chicken « Miéral » with Morel Mushrooms and Vin Jaune sauce</b> 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

<b>Strained Cottage Cheese</b>	
- Whole	5 €
- With double cream	6 €
<b>Lyonnaise Cottage Cheese</b>	7 €
<b>Matured « Saint-Marcellin »</b> from Mère Richard	
- Whole	10 €
- Half	6 €

## DESSERTS

<b>« Tradition » Baba au Rhum</b>	12 €
<b>Fresh Fruits Salad</b>	9 €
<b>Selection of Sorbets, Vanilla « Madeleine » Cake</b>	11 €
<b>Iced Vacherin with Fresh Fruits</b>	12 €
<b>Traditional « Crème Brûlée » with Vanilla Pods</b>	9 €
<b>« Cardinale » with Seasonal Fruits</b> Vanilla ice cream, whipped cream and red fruits coulis	11 €

## SIGNATURE DESSERTS

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

\* Beef and Veal Origine France  
Please inform reception of any allergy concerns.