



Breakfast :
Every day from 7.00am to 10.30am
Lunch :
Every day from 12.00pm to 03.00pm
Dinner :
Thursday, Friday & Saturday from 6.00pm to 10.30pm



SIGNATURE STARTERS

Gratinated French Onion Soup Lyonnaise Style	14 €
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, snacked prawns Shavings of Parmigiano Reggiano, Caesar dressing, croutons	21 €
Terrine of French Duck Foie Gras "Robert Duperier" Pear chutney with mild spices, Toasted country bread	23 €
Dill Marinated « label rouge® » Scottish Salmon Light cream with candied shallot and tarragon, lemon, toasted country bread	21 €
St Jacques' Carpaccio from the St Brieux's Bay Granny celery apple remoulade, citrus vinaigrette	25 €
Burgundy Snails in Parsley Butter 7 pieces served in small individual pots	17 €
Seared Foie Gras Escalopes Mango rougail, mango gel, reduced duck juice	24 €

FISH

Scottish Salmon "Label Rouge" roasted on skin Chanterelle, butternut and broccoli	29 €
Monkfish Cooked like a Bouillabaisse with Espelette Pepper Jelly Artichokes, potatoes, chestnuts, salsify, fennel, candied tomato	33 €
Roasted Scallops from the Bay of Saint-Brieuc Potato crust, emulsion, wild mushrooms' fricassee - Veal juice with sage oil	38 €

RISOTTO & ITALIAN PASTA

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

MEAT

Beef Fillet roasted Chanterelle and Potato & chanterelle gratin with rosemary	39 €
Viennese Veal Cutlet Lyonnaise-style gratinated macaroni pasta	30 €
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	29 €
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	
- 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 €
Royal Chocolate , custard	10 €
Selection of Sorbets, Vanilla « Madeleine » Cake	11 €
Iced Vacherin with Fresh Fruits	12 €
Traditional « Crème Brûlée » with Vanilla Pods	9 €
« Cardinale » with Seasonal Fruits Vanilla ice cream, whipped cream and red fruits coulis	11 €

SIGNATURE DESSERTS

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