

	Heirloom tomatoes, green beans, fresh cheese with figs	16
STARTERS	Crispy smoked trout, aubergine caviar	18
	Signature pâté croûte, pickled vegetables	19
	Slow-cooked lamb from local farms	31
	Pork from Auvergne, glazed with sweet spices	28
	Grilled fish, herbs and vegetables salsa	29
MAIN	Free-range Mièral guinea fowl, mushrooms, red wine jus	
COURSES	<i>to share</i>	36 <i>per person</i>
	Matured beef from Haute-Loire, vigneronne sauce	32
	Lyonnais market garden vegetables, herb condiment and grilled corn	24
	<i>- All main courses are served with a side of mashed potatoes -</i>	
CHEESES	Sheep cheese “ Galette ” from the Mollières farm	9
	Cheese selection	12
	Red berries pavlova, verbena and lime	12
	Milk chocolate, caramelized hazelnuts	14
DESSERTS	Almond semi-freddo, apricot, rosemary	12
	Café Gourmand: Selection of small desserts	14

Prices are in €, all taxes and services are included

SEASONAL MENU

Heirloom tomatoes, green beans, fresh cheese with figs
Ⓒ
Slow-cooked lamb from local farms
Ⓒ
Almond semi-freddo, apricot, rosemary
45

LUNCH MENU

Weekday, lunchtimes only, excluding public holidays

Starter + Main OR Main + Dessert
26
Starter + Main + Dessert
32