
STARTERS

Prawn Ravioli <i>Prawns, creamy sweet potato, reduced shellfish jus</i>	18.00
Duck Foie Gras Terrine <i>Seasonal fruit chutney, toasted bread</i>	25.00
Smoked Salmon <i>Thinly sliced, Etrez cream, pickled onions</i>	22.00
Breaded Pig's Trotter <i>Cooked, boneless, green salad bouquet, ravigote sauce</i>	19.00

FISH

Pike Quenelle <i>Leek fondue, basmati rice</i>	26.00
Roasted Turbot Fillet with Butter <i>Mushroom fricassée, gnocchi, creamy sauce</i>	48.00
French Zander Fillet <i>Crispy peppered skin, onion royale, red wine sauce</i>	32.00
Seared Scallops in Olive Oil <i>Endive fondue, citrus butter</i>	34.00

MEATS

Sautéed Charolais Beef Filler « Rossini » Style <i>Pan-fried foie gras, new potatoes, port sauce</i>	44.00
Crispy Veal Sweetbreads <i>Waffle-cut potatoes, mushroom fricassée, rich jus</i>	46.00
Farmhouse Pork Chop in Casserole <i>Mashed potatoes, mushrooms, roasting jus</i>	34.00
Bresse Chicken with Crayfish, Nantua Sauce <i>Fresh spanich, crayfish tails, basmati rice</i>	42.00
Veal Head Bourgoiese Style <i>Steamed potatoes, gribiche sauce</i>	26.00

For guaranteed freshness, these dishes are prepared in limited quantities.

Our Chef is available for any dietary restrictions or allergies.

Free potable water available.

Net prices in euros and service included.

OLYMPIA MENU

69€

Amuse-Bouche

Duck Foie Gras Terrine

Seasonal fruit chutney

Or

Homemade Smoked Salmon

Thinly sliced, Etrez cream

Franch Zander Fillet

Crispy peppered skin, onion royale, red wine sauce

Or

Bresse A.O.P. Chicken with Morels

Basmati rice, yellow wine sauce

Mont Blanc Chestnut-Blackcurrant

Fleur de sel breton shortbread, red fruit sorbet

Or

Black Forest

Guanaja 70% chocolate mousse, amarena cherry compote

Mignardise

SIGNATURE MENU

98€

Amuse-Bouche

Duck Foie Gras Terrine

Seasonal fruit chutney, toasted bread

French Zander Fillet

Crispy peppered skin, onion royale, red wine sauce

Bresse A.O.P. Chicken with Crayfish

Fresh spinach, pilaf rice

Half Saint Marcellin and Cervelle des

Canuts Cheese

Frozen Nougat with Pink Pralines

Mignardise

Menu available until 1:00 pm for lunch & 9:00pm for dinner.

Selection must be the same for all guests.

LYONNAIS MENU

48€

Traditional Poached Egg Meurette

Poached egg, bacon, mushrooms, pearl onions, wine sauce

Or

Breaded Pig's Trotter

Cooked, boneless, green salad bouquet, ravigote sauce

Veal Head Bourgoiese Style

Steamed potatoes, gribiche sauce

Or

Pike Quenelle with Lobster Sauce

Leek fondue, basmati rice

Floating Island with Pink Pralines

Custard

Or

Traditional Rum Baba

Madagascar vanilla chantilly