



Un Clin d'Œil a la Cuisine Lyonnaise

LYON FOR LUNCH!

SUNDAY 30TH JUNE

from 12pm

Menu

Baguette & Lutece truffle butter

PREMIÈRE ASSIETTE - CENTRE TABLE

Le saucisson en brioche, sauce au Porto

Pork, veal & truffle saucisson in brioche pastry

Or

La quenelle à la Lyonnaise gratinée

The pike dumpling with a yabby sauce

DEUXIÈME ASSIETTE

Le jarret de bœuf braise et entrecôte saignante "Marchand de vin" et gratin de cardes

Angus beef shin braised 72 hours & sirloin medium rare with Beaujolais & shallot jus,
potato & swisschard gratin

Or

Volaille fermière demi-deuil, purée de racines de persil

Steamed free range large chicken "Chapon" with Chardonnay, truffle & parsley under the skin,
parsnip puree

DESSERT

Ile flottante et bugnes a la Lyonnaise

The floating Island with vanilla sauce & donuts

Or

Pave d'affinois, baguette & compote de pommes

Triple cream from Lyon, baguette & apple & grapes chutney

3 Course Lunch 75.0 | 2 course entrée main 65.0 | 2 courses main dessert 55.0

The 3 Course Lunch & matching wines 98.0

Vegetarian & gluten free available