

STARTERS

SEASONAL VEGETABLE SOUP	8€
HOMEMADE ROCK FISH SOUP	10€
Served with homemade rouille and toast	
PINK SALAD	14€
Iceberg salad, breaded chicken, cherry tomatoes, croutons, hard-boiled eggs and Parmesan shavings	
MIMOSA EGGS (3 pieces)	6€
VINEGARTED PEARS (3 pieces) 9€	
CHICKEN LIVER CAKE WITH NANTUA SAUCE	12€

TO SHARE

ASIAN BOARD	19€
Dumplings, Gyozas, Prawn Tempuras and Samoussas	
BOARD OF LYONNAISE COLD MEAT	25€
Rosette, Grattons Lyonnais, Pâté en croûte and Country Terrine	
CHEESE BOARD	25€
Roasted Camembert, whole Saint-Marcellin and goat's cheese	
MARROW BONES (2 pieces)	8€
OVEN-ROASTED CAMEMBERT	12€
HOMEMADE COUNTRY TERRINE	8€
4 CHEESES PIZZA	16€
Cream, Mozzarella, Goat cheese, Gorgonzola and Raclette	
QUEEN PIZZA	15€
Tomato base, mushroom and ham	
Truffled ham supplement : +5 €	

DESSERTS

WHOLE SAINT-MARCELLIN	10€
La mère Richard, Les Halles Paul Bocuse selection, Lyon	
FAISSELLE	6€
Red fruit coulis, cream or honey	
FRENCH TOAST BRIOCHE 10€	
Salted butter caramel and scoop of vanilla ice cream	
CHOCOLATE FONDANT	9€
Nutella heart	
HOMEMADE APPLE TART	9€
Scoop of vanilla ice cream	
RUM BABA BOUCHON	10€
Chantilly and red fruit coulis	
CREME BRULEE	8€
Madagascar vanilla	
MINUTE ITALIAN TIRAMISU	10€
Homemade boudoir biscuit, mascarpone cream	