



## À LA CARTE

### STARTERS

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<b>Caesar Salad</b>	<b>16.90</b>
Heart of roman lettuce, minced poultry, Shavings of Parmigiano Reggiano, Caesar dressing, croûtons	
<b>Rosette Sausage of Duck with Pistachios and Foie Gras</b>	<b>19.50</b>
Curly lettuce « Mères Lyonnaises »	
<b>« Bömlo® » Salmon</b>	<b>21.00</b>
Marinated in dill, horseradish cream and blinis	
<b>Pumpkin, Honey, Chestnuts, Golden Croûtons</b>	<b>9.80</b>
Pumkin soup flavoured with honey, Croûtons	

### PASTA & RISOTTO

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<b>Farfalle pasta, Parma Ham</b>	<b>23.00</b>
Napolitan way, artichokes, Parma Ham shavings Smoked ricotta	
<b>Carnaroli Rice Risotto, Wild Mushrooms</b>	<b>26.80</b>
Soft risotto with mushrooms, veal jus reduced to quintessential	

*To guarantee an optimal freshness, these dishes are produced in a limited quantity.*

*Please refer to your head waiter in case of allergies or food restrictions.*

*Net prices in euros, taxes et service included. The establishment does not accept payments by checks.*

## FISH

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<b>Fisherman's basket</b>	<b>29.90</b>
roasted Fillets, fresh spinach leaves	
<b>SeaBass, Citrus, Pumpkin</b>	<b>28.90</b>
Roasted on one side, citrus butter	
Two different textures of pumkin cream with vanilla	

## MEAT\* Beef and Veal from France

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<b>Aubrac « Red Label » Beef * Burger</b>	<b>26.00</b>
french fries, béarnaise sauce	
<b>Veal*, Autumn Vegetables</b>	<b>28.90</b>
Slowly cookde veal shank, pot-au-feu vegetables, Charroux® mustard sauce	
<b>Beef* Tataki « Sliced in the Fillet » with Sesame seeds</b>	<b>35.00</b>
wok vegetables, thaï sauce	
<b>Fillet of Bef* « Flower of Beef »</b>	<b>35.00</b>
Wild mushroom fricassée, shallots, wine sauce	

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