


Menu

Cold Starters

Roseval Potatoes Salad with Smoked Herrings Fresh isigny cream, red onions, chive, Avruga roes	14.50
“Paté Croûte” With Duck Liver “Foie Gras“ Green salad, condiments	18.80
French Duck Liver “Foie Gras” Terrine Hazelnut and apricot bread	20.80
Thinly Sliced “Le Borvo” Smoked Salmon Blinis, lemon, dill and vodka cream, Avruga roes	21.10


Hot Starters

Poached Farm Egg, Pan-Fried Mushrooms Portwine sauce	14.50
Gratinated Bones Marrow Green salad, toasts mustard (requires 15 minutes of preparation)	14.50
Burgundy Snails in Puff Pastry Parsley chicken cream, diced tomatoes (requires 10 minutes of preparation)	16.80
Ravioli with a Veloute of Morel Cream sauce with Jura wine	19.80
Pan-Fried Duck Liver “Foie Gras” Confit quinces, “Brioche” butter bread, citrus sauce	22.80



Please ask for your pencil box and your coloring book!

For our Younger Guests
Children’s Menu (up to 8 years old)
14.50



Menu

Fish & Seafood

Pike Quenelle with Lobster Sauce (requires 20 minutes of preparation) Fresh spinach leaves, basmati rice	25.80
“Bömlo” Salmon with Sorrel Fresh spinach leaves, diced tomatoes, steamed potatoes	26.20
Roasted Sea Scallops Mashed potatoes, welted leek, carrots, truffles	28.70
Roasted Fillet of Cod with Virgin Olive Oil Weltd leek, “Bouchot” mussels from Mont Saint-Michel, Saffron sauce	28.80
Frog Legs, Cress Sauce Carnaroli rice risotto with Parmigiano Reggiano	30.80

Meat: * Beef & Veal selected in France

Parmentier of Braised Beef with “Foie Gras” Green salad, shallots, chive	24.60
Roasted Rib of Pork with Garlic and Thym Mashed potatoes, chesnuts, pan-fried mushrooms	25.60
Rack of Lamb Roasted Roasted potatos with baby onions, pan-fried mushrooms	31.80
“Bresse” Chicken with Morel Mushrooms Basmati rice, cream sauce with Jura wine	36.80
Roasted Fillet of Beef* Served With Pan-Fried Duck Liver “Foie Gras” Roasted potatos with baby onions, confit shallots, fresh spinach leaves, Portwine sauce	38.50

Welcome to FOND ROSE!

When our parking lot is full, we strongly advise you to use the parking lot of church Saint-Côme . located 150m away on Chemin de Fond Rose, where complementary parking is always available.

To guarantee an optimal freshness, some dishes may momentarily be unavailable

Net prices in euro VAT and service included

We no longer accept payments by check (8X17)

Bières, Sodas & Jus de Fruits

Bières

Bière Pression (25cl)	4.80
Bière Pression (50cl)	9.60
Karlsbräu Urpils Bière allemande de tradition	
Bière Blanche de Bruxelles (25cl)	5.80

Sodas

Coca-Cola, Coca-Cola Zero (33cl)	4.60
Schweppes Tonic, Schweppes Agrum', Schweppes Lemon (25cl)	4.60
Fanta Orange (33cl)	4.60
Fuzetea (25cl)	4.60
Orangina (25cl)	4.60
Perrier (33cl)	4.60
San Bitter (10cl)	4.20
Limonade (25 cl)	3.60

Jus de Fruits et Nectars

Jus de Fruits Alain Milliat (20cl)	5.60
Orange, pomme, ananas ou tomate	
Nectars de Fruits Alain Milliat (20cl)	5.60
Mangue, fraise, Abricot ou poire	
Fruits Pressés (20cl)	6.90
Citron ou Orange	
Cocktail de Fruits (20cl)	6.90

*Les entrées des cartes et menus sont disponibles pour être partagées entre amis
autour d'un verre en apéritif*

25, chemin de Fond Rose 69300 Costarès - France - Tél. 04 78 29 64 88 - Fax 04 72 00 28 67

NORDSUD LES BRASSERIES DE LYON* - Siège social : 1, quai du Commerce 69009 Lyon - www.nordsudbrasseries.com



VELVET

TAPAS ET APÉRITIFS



Fond Rose



Apéritifs

	(12cl)
Apéritif Maison de Fond Rose Vin pétillant Crème de pamplemousse et crème de fraises des bois	6.60
Kir Bourguignon Bourgogne aligoté et crème de cassis de Dijon	5.40
Kir Royal Champagne sélection maison et crème de cassis de Dijon	10.90
Ricard, Pastis 51, Pastis 51 Rosé, Pastis 51 Glacial (2cl)	6.60
Martini, Suze, Picon (4cl)	6.60
Porto -Noval Fine White Quinta do Noval Blanc (6cl) -Quinta do Noval Unfiltered Single Vineyard 2011 Rouge (6cl)	7.50 7.50
J&B, Ballantine's, Four Roses, Jameson (4cl)	7.30
Havana Club, Gin, Vodka, Tequila (4cl)	7.30
Chivas Regal, Aberlour 10 ans, Jack Daniel's, Glenfiddich (4cl) Oban 14 ans, Glenlivet, Talisker	9.10
Vodka Grey Goose (4cl)	10.60
Gin Bombay Sapphire (4cl)	10.60
Rhum Pacto Navio (4cl)	10.20

Cocktails Maison

	(24cl)
Spritz Aperol et Prosecco	9.60
Blue Champagne Champagne, vodka, curaçao bleu, jus de citron vert, sucre de canne	9.60
Sex on the Beach Vodka, jus de cranberry, jus d'orange, liqueur de melon	9.60
Cosmopolitan Vodka, jus de cranberry, jus de citron vert, cointreau	9.60
Planter's Punch (Orange ou Ananas) Rhum Havanna Club, jus de citron, jus de fruits et sirop de grenadine	9.60

Champagnes

	Euros
Les Blancs	
Alain Thiénot Brut A.O.C. -Cuvée Réserve Maison La demi-bouteille (37.5 cl)	69.00 35.60
Bollinger Brut A.O.C. - Spéciale Cuvée	110.00
Laurent Perrier Brut A.O.C. - "La Cuvée"	110.00
Alain Thiénot A.O.C. - Grande Cuvée 2007	126.00
Mumm A.O.C. "Blanc de Blancs"	155.00
Ruinart A.O.C. "Blanc de Blancs"	140.00
Moët et Chandon Brut A.O.C. - Cuvée Dom Pérignon 2006	200.00
Les Rosés	
Alain Thiénot Brut Rosé A.O.C.	76.50
Laurent Perrier A.O.C. - Cuvée Rosé	130.00
Billecart-Salmon Brut Rosé	125.00
Cristal Roederer Rosé A.O.C. - 2009	700.00
Les Magnums	
Alain Thiénot A.O.C. - Sélection Maison	141.90
Laurent Perrier A.O.C. - Cuvée Rosé	260.00
Ruinart A.O.C. "Blanc de Blancs"	280.00

Vins (Magnum)

Les Rouges	
Saint Joseph A.O.C. - "Le Grand Pompée" - P. Jaboulet Ainé - 2015	90.50
Mercurey A.O.C. - Vieilles Vignes "Monopole" - Faiveley 2014	110.00

Pour un plus large choix de vins, demander la sélection de notre sommelier

Coffee

Espresso	2.50
Espresso Ristretto	2.50
Espresso Decaffeinated	2.50
Espresso Latte Macchiato (Espresso with a layer of frothy milk and served in a glass)	3.00
Cappuccino Special (Double espresso with a layer of frothy milk and served in a cup)	5.00
Irish Coffee	7.80

Herb Teas

Ceylan Tea	3.00
Chinese Tea	3.00
Herb Teas Verbena, mint, lime	3.00
Herb Teas Verbana-mint, Lime-mint	3.20
Herb Teas "Cézanne" Verbena, peppermint, lemongrass and orange buttons	3.20
Alpine Herb Teas Verbena, peppermint, blackcurrant, lemon balm, fennel	3.20

Brandies and Liqueurs

	(2cl)	(4cl)
Marc Extra Egrappé V. Jacoulot	3.15	6.30
Calvados Daron (Propriétaire)	3.15	6.30
Eaux de Vie Blanches Saint Florian (Raspberry, Williams Pear, Mirabelle, Kirsch, Prune) Baileys, Chartreuse, Cointreau, Get 27, Get 31, Grand-Marnier, Manzana, Marie Brizard, Verveine)	3.15	6.30
Armagnac de Montesquieu	7.50	15.00
Bas Armagnac VS -Château de Tariquet	3.15	6.30
Cognac VS Maison Gautier	3.15	6.30
Cognac Fine de Cognac Hennessy	3.65	7.30
Cognac Martell Cordon Bleu		25.00
Chartreuse V.E.P	7.50	15.00

Champagne (75 cl)

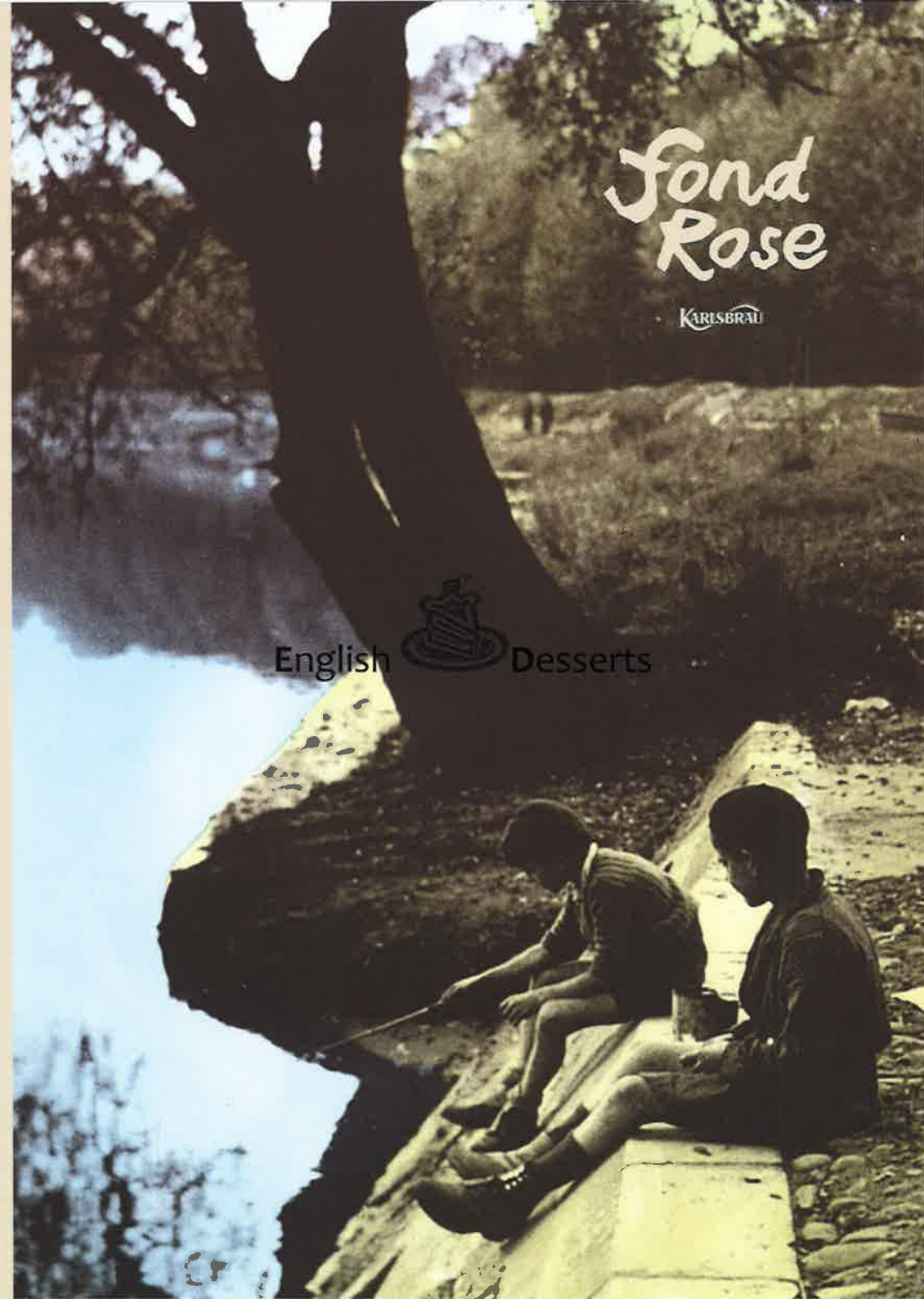
Alain Thiénot Cuvée Réservee - House Champagne	69.00
Half Bottle (37.5cl)	35.60
Glass (12cl)	10.70
Alain Thiénot Rosé - House Champagne	76.50

Net prices in euros, VAT and service included.

25 chemin de Fond Rose 69300 Caluire • France • Tel. 04 78 29 34 61 • Fax 04 72 00 28 67
RESTAURANTS & BRASSERIES DE LYON* BOCUSE • Siège social : 1, quai du Commerce 69009 Lyon • nordsudbrasseries.com



VAURO Paul Bocuse et Pierre Ravier (dit « le Piliot ») en 1926 à la pêche sur les bords de Saône.



Cheeses

Cottage Cheese

- Served Either Plain 4.50
- Or with Double Cream 4.80

Saint-Marcellin "Mère Richard"

Half Saint Marcellin (*local specialty*) 4.20

"Cervelle de Canut"

Cottage cheese, shallots and mixed herbs 4.80

Sweets

Traditional Rum Baba With Fruits

Vanilla custard and whipped cream 9.50

Fresh Fruits Vacherin

Meringue, ice cream, whipped cream and fruit coulis 9.20

"Délice de Fromage Blanc"

Cottage cheese with apple compote and fruit coulis 5.50

Salad of Fresh Seasonal Fruits

8.50

Pistachios "Crème Brulée"

9.00

Citrus Fruits Salad and Pistachio Nuts "Sabayon"

9.50

Grapefruit, orange, lemon sherbet, red fruits coulis and caramelized pistachio nuts

"Roosevelt" Chocolate Cake, Maison Bernachon

11.20

Praline crust, chocolate ganache and vanilla custard

"Mont Blanc" Chantilly Meringue

8.80

Vanilla ice cream, chestnut cream and chocolate sauce

Brioche French Toast

9.00

Vanilla ice cream and soft fruits coulis

Assortments of Sorbets

8.80

5 flavours, served with home-made "madeleines"

Coconut Iced Parfait

10.50

Passion fruit coulis an crumble

Traditional Waffles

-Whipped cream and chocolate or whipped cream and compote 8.80

-Whipped cream, chocolate and compote 9.10

Domino Waffles

7.50

Whipped cream served with coffee

*Net prices in euro, VAT and service included.
Our chef is at your disposal in case of allergies or food restrictions*

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All information concerning allergies can be asked at the reception.*