

Starters

Gratinated French Onion Soup	8.20
Hot Sausage in a Brioche Casing (Lyonnaise Specialty) Mixed green salad	11.80
Traditional Lyonnaise Salad Poached egg, lettuce, bacon and croutons	12.90
Burgundy Snails with Parsley Butter 7 pieces served in individual pots	14.90
Thinly Sliced Serrano Ham matured for 20 months Toasted country bread	16.90
French Duck Liver "Foie Gras" Terrine Toasted country bread	19.80
Thinly Sliced "Le Borvo" Smoked Salmon Horseradish sauce, toasted country bread	21.10

Seafood

"Bömlo" Salmon Steak with Sorrel Fresh spinach leaves, steamed potatoes	26.20
Pike "Quenelle" with Lobster Sauce Basmati rice, fresh spinach leaves (Requires 20 minutes of preparation)	25.80
Roasted Sea Scallops Fresh spinach leaves, steamed potatoes	28.70
Pan-Seared Fillet of Cod with Olive Oil and Sea Salt Flakes Welted leek, steamed potatoes, saffron sauce with « Bouchot » mussels	28.80

Whole Roasted Fish, Prepared at your Table:
Please see the suggestions on the daily menu

Meat: * Beef & Veal selected in France

Fillet of Beef* Served either "Plain" or with "Beaujolaise Sauce" Gratinated gnocchis, fresh spinach leaves	29.90
"Bresse" Chicken with Cream and Mushrooms Basmati rice, "fleurette" cream sauce	29.80
Viennese Veal* Scallop Lyonnaise style gratinated macaroni pasta	28.50
100% Pure "Charolais" Beef* Tartare 180g, minced to order, served with a green salad, fried potatoes	19.80
Classic: Egg yolk, onions, gherkins, capers Caesar: Classic tartare quickly seared on both sides	

Signatures Dishes

Lyonnaise Style Gratinated Macaroni Pasta	11.90
Veal's* Head "Bourgeoise" with Ravigote Sauce Steamed potatoes	24.80
"Andouillette" Sausage (Lyonnaise Specialty) Gratinated slices with mashed potatoes	21.00
Pan-Fried Calf's Liver* "A la Lyonnaise" Vinegar jus, green beans, mashed potatoes	27.90



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



Bières, Sodas & Jus de Fruits

Bières

Karlsbräu Urpils	4.80
Bière allemande de tradition	
Bière Bouteille Sans Alcool (25cl)	4.10
Kronembourg	

Sodas

Coca-Cola, Coca-Cola Light, Coca-Cola Zero (33cl)	4.60
Schweppes Tonic, 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

Jus de Fruits Alain Milliat (20cl)	5.60
Orange, pomme, tomate, carotte	
Nectars de Fruits Alain Milliat (20cl)	5.60
Mangue, fraise	
Fruits Frais Pressés (20cl)	6.90
Citron ou orange	
Cocktail de Jus de Fruits (20cl)	6.90

Prix nets en euros, taxes et service compris (30/11/16)

VALNORD

LE NORD



Apéritifs et Tapas

Apéritifs

Classiques

L'Apéritif Maison du Nord (12cl) Vin Pétillant, Crème de Cassis et Crème de Framboise	6.60
Kir Bourguignon (12cl) Bourgogne Aligoté et Crème de Cassis de Dijon	5.40
Kir Royal (12cl) Champagne Sélection Maison et Crème de Cassis	10.90
Le « Communard » (12cl) Beaujolais et Crème de Cassis	5.20
Ricard, Pastis 51, 51 Rosé (2cl)	6.60
Martini, Suze (4cl)	6.60
Ballantine's, Four Roses, Gin, Havana Club, Vodka, Tequila (4cl)	7.30
Chivas, Aberlour 10 ans, Jack Daniel's, Glenfiddich (4cl)	9.10
Porto Rouge et Blanc (6cl)	6.60

Vins Blancs au Verre (12cl)

Riesling A.O.C- Trimbach -2014	6.50
Saint Joseph A.O.C - « Le Grand Pompée » - P.Jaboulet Ainé 2016	7.50
Condrieu A.O.C - " Côte Chatillon" - Bonnefond 2015	13.80

Vins Rouges au Verre (12cl)

Givry A.O.C - "Les Dracy" - Domaine Sarrazin - 2016	7.60
Saint Joseph - A.O.C - "Le Grand Pompée" - P Jaboulet Ainé 2015	7.50
Haut-Médoc A.O.C - "Moulin de La Lagune" - 2012	11.20

Vin Rosé au Verre (12cl)

Côtes de Provence A.O.C	3.60
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Pour un plus large choix de vins au verre, demander la sélection de notre sommelier.

L'établissement n'accepte plus les règlements par chèque bancaire.

Champagnes

Les Champagnes (75 cl)

Alain Thiénot Brut- Cuvée Réserve Maison	69.00
La demi-bouteille (37.5cl)	35.60
La coupe (12cl)	10.70
Alain Thiénot Brut Rosé	76.50
La coupe (12cl)	11.70
Mumm - Cordon Rouge	89.00
Alain Thiénot Grande Cuvée - 2007	126.00

Tapas & Amuse Bouches

Petite assiette de dégustation

Jambon de Parme Tranché Finement « 20 Mois d'Affinage »	6.30
Pain de campagne grillé et beurre	
Saucisson des Halles de Lyon	6.30
Spécialité Lyonnaise, « Rosette de Lyon »	
Mini Sardines Ibériques du Golf de Cantabrie à partager	16.00
Pain de campagne grillé, beurre et citron	

Notre Chef est à votre disposition en cas de restrictions alimentaires ou d'allergies.
Les informations relatives aux allergènes peuvent être consultées à l'accueil du restaurant.

Prix nets en euros, taxes et service compris.

Coffee

Espresso	2.50
Espresso Ristretto	2.50
Espresso Décaféiné	2.50
Espresso Latte Macchiato (Espresso with a layer of frothy milk and served in a glass)	5.00
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 Verbena-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 <i>V. Jacoulot</i>	3.15	6.30
Calvados <i>Daron (Propriétaire)</i>	3.15	6.30
Eaux de Vie Blanches <i>Saint Florian</i> (Raspberry, Williams Pear, Mirabelle, Kirsch, Prune)	3.15	6.30
Liqueurs (Baileys, Chartreuse, Cointreau, Get 27, Get 31, Grand-Marnier, Manzana, Marie Brizard, Verveine)	3.15	6.30
Bas Armagnac <i>Cerbois V.S.O.P</i>	3.15	6.30
Cognac Fine de Cognac Hennessy	3.65	7.30

Champagnes (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 euro, VAT and service included.

V.A.V.P.

LE NORD

English  Desserts

Cheeses

Cottage Cheese, served either	
- Plain	4.50
- with Double Cream	4.80
Saint Marcellin "Mère Richard"	4.20
Half a Saint Marcellin (local speciality)	
"Cervelle de Canut" (Lyonnese Speciality)	4.80
Cottage cheese, shallots and mixed herbs	
Fresh Farm Goat Cheese "Picodon"	6.00
Selection of Cheeses (To be shared between 2 people)	9.90
Saint-Marcellin and fresh farm goat cheese	

Sweets

Traditional Rum Baba	9.20
Whipped cream and Havana rum	
Fresh Fruits Vacherin	9.20
Meringue, ice cream, whipped cream and fruit coulis	
Traditional Waffles	
- Whipped cream and chocolate or whipped cream and compote	8.80
- Whipped cream, chocolate and compote	9.10
Domino Waffles	7.50
Served with whipped cream and a coffee or tea	

To guarantee an optimal freshness,
some desserts may momentarily be unavailable.
Net prices in euro, VAT and service included.
We no longer accept payment by check.

"Délice de Fromage Blanc"	5.50
Cottage cheese with apple compote and fruit coulis	
Salad of Fresh Seasonal Fruits	8.50
Vanilla "Crème Brulée"	9.00
Warm "Valrhona" Chocolate Warm Cake	9.50
Vanilla ice cream and whipped cream (Warm dessert which requires 12 minutes of preparation)	
Assortments of Sorbets	8.80
5 flavours, served with madeleines"	
Colonel Cup	7.60
Lemon sorbet and a shot of Vodka served on the side	
"Mont Blanc" Chantilly Meringue	8.80
Vanilla ice cream, chestnut cream and chocolate sauce	
"Le Roosevelt" Chocolate Cake, Maison Bernachon	11.20
Praline crust, Chocolate ganache and vanilla custard	

Our Chef is at your disposal in case
of allergies or food restrictions.
All information concerning allergies
can be asked at the reception.