

Menu

Menu

Starters

Minestrone of Vegetables with Pesto Egg <i>parfait</i> , Parmigiano Reggiano	14.00
Gourmet Salad with French Duck Liver « Foie Gras » Green beans, artichoke heart, vinaigrette with olive oil, shallots and herbs	20.50
Thinly Sliced San Daniele Ham Toasted country bread	16.90
French Duck Liver « Foie Gras » Terrine Fruit chutney, toasted country bread	19.80
Thinly Sliced « Le Borvo » Smoked Salmon Lemon and dill cream, toasted country bread	21.10
The Famous Iberic Ham Bellota 100% Ibérique « Cinco Jotas® » Plate of thinly sliced ham with “pan con tomato” tomato bread	26.80

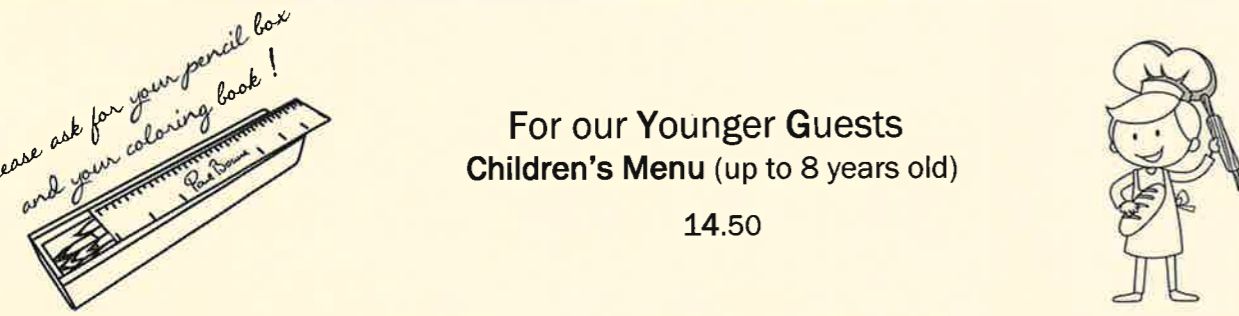
Thin and Crusty Pizzas (may be shared as appetizers)

Thin Pizza with Vegetables Zucchini, eggplant, tomato, olive oil, Parmigiano Reggiano	14.90
Marinated “Bömlo” Salmon Pizza with Dill, from the « Spago » Pizza Recipe	19.80

Garofalo® « Di Gragnano » Pasta

Penne Alla Genovese Basil, Parmigiano Reggiano, pine nut	16.50
Linguine “Vongole” Clams with parsley sauce	19.50

Please ask for your pencil box
and your coloring book!



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

Fish & Seafood

Roasted Fillet of Cod Vegetable broth, potato gnocchi	28.80
Roasted Sea Scallops Carnaroli rice risotto with saffron, chorizo, squid, piquillo	28.70
Roasted Fillet of Hake Artichokes, seasoning	28.80
Dover Sole “Belle Meunière” Grilled or Pan Fried in Butter Filletted at your table, served with steamed potatoes and lemon	54.00

Meat: * Beef & Veal selected in France

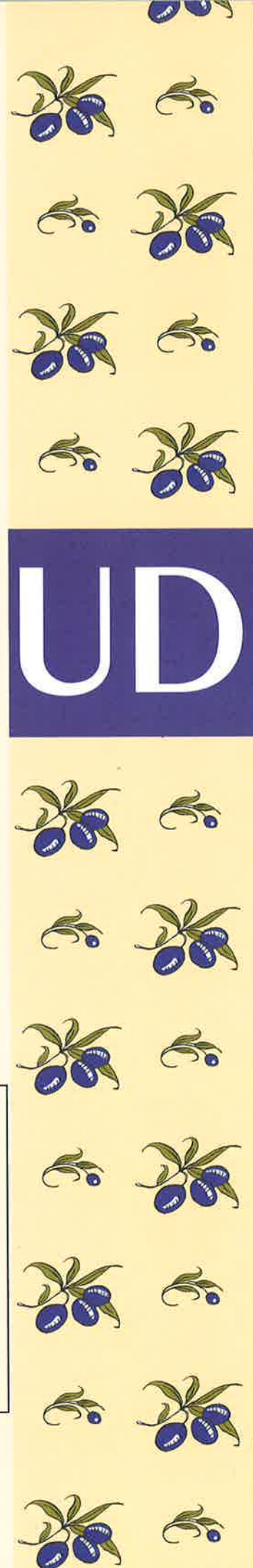
Breaded Veal* Fillet Milanese Carnaroli rice risotto with Parmigiano Reggiano	28.50
Pan-Fried Calf's Liver « Venitian » Mashed potatoes, olive oil	27.90
Fillet of Beef* Served either « Plain » or « Gorgozola sauce » Gnocchi alla Romaine, wilted spinach leaves	29.90
100% Pure « Charolais » Beef* Tartare 180g, minced to order, green salad and pan-fried potatoes with parsley Classic: Egg yolk, onions, gherkins, capers Caesar: Classic tartare quickly seared on both sides.	19.80

Signature Dishes

Vegetables Tajine Cous cous with raisins	19.50
Farm Raised Chicken Pastilla with Cinnamon, Coriander and Honey Shredded chicken breast in filo pastry, diced tomato, grilled almonds Green salad	19.80
Tajine of Bresse Chicken « Miéral » with Lemon Cous cous with spices, raisins, and almonds	29.80

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

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



Apéritifs

Les Apéritifs et Cocktails du Sud

Apéritif Maison - Vin Pétillant et Rinquiquin (10cl)	6.60
Pastis Henri Bardouin Grand Cru (2cl)	6.80
La Rose Du Sud (12cl)	7.30
Rinquiquin, grande absente et sirop de grenadine	
Spritz Apérol (12cl)	9.60
Apérol, prosecco, Eau Gazeuse	
Muscat de Beaumes-de-Venise (10cl)	6.20
Absente Tonic - Absinthe, Schweppes Indian tonic et jus de citron vert	9.90
La Grande Absente (Absinthe)	9.80

Les Classiques

Kir Bourguignon (12cl)	5.40
Bourgogne Aligoté et Crème de Cassis de Dijon	
Kir Royal (12cl)	10.90
Champagne Sélection Maison et Crème de Cassis	
Mojito Classique ou Royal (champagne 12€)	10.00
Rhum Ambré, Jus de Citron, Sucre de Canne, Eau Gazeuse, Menthe Fraîche	
Ballantine's, Four Roses, Havana Club, Gin, Vodka, Tequila (4cl)	7.30
Chivas, Aberlour 10 ans, Jack Daniel's, Glenfiddich (4cl)	9.10
Ricard, Pastis 51, 51 Rosé (2cl)	6.60
Martini, Suze, Malibu (4cl)	6.60
Porto Rouge et Blanc (6cl)	6.60

Les Vins Blancs au Verre (12cl)

Viognier IGP - Pays d'Oc (13.5°)	3.80
Condrieu A.O.C - "Les Cassines" - P. Jaboulet	14.90

Les Vins Rouges au Verre (12cl)

Cœur de Bordeaux Bordeaux A.O.C - Sélection H.Maudet	4.00
Saint Joseph - A.O.C - "Le Grand Pompée" - P. Jaboulet Aîné	7.70
Châteauneuf du Pape A.O.C - "Les Cèdres" - P. Jaboulet Aîné	12.20

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.
Prix nets en euros, taxes et service compris

Apéritifs

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
Pommery "Blanc de Blancs"	92.00
Laurent Perrier Brut - "La Cuvée"	95.50
Bollinger - Spéciale Cuvée	110.00
Billecart Salmon Rosé	125.00
Ruinart "Blanc de Blancs"	140.00

Les Magnums (150 cl)

Alain Thiénot Brut - Cuvée Réserve Maison	141.90
Mumm Brut - Cordon Rouge	187.00

Les Tapas & Amuse Bouches

Petite assiette de dégustation	
Jambon Cru San Daniel Finement Tranché	6.30
Mini Sardines Ibériques du Golf de Cantabrie	16.00
Pain de campagne grillé, beurre et citron	

Les Pizzas Fines à Partager

Pizza Fine aux Légumes	14.90
Aubergines, tomates, courgettes, Parmigiano Reggiano	
Au Saumon « Bömlö » Mariné à l'Aneth	19.80
Selon la Pizza « Spago »	

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.

Bières, Sodas & Jus de Fruits

Bières

Karlsbräu Urpils 4.80
Bière allemande de tradition

Jus de Fruits

Jus de Fruits Alain Milliat (20cl) 5.60

Orange, pomme, tomate,

Nectars de Fruits Alain Milliat (20cl) 5.60

Mangue, fraise, abricot, poire

Fruits Frais Pressés (20cl) 6.90

Citron ou orange pressé

Cocktail de Fruits (20cl) 6.90

Sodas

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

Schweppes Tonic, Agrum' ou 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



LE SUD

Apéritifs

et Tapas

Prix nets en euros, taxes et service compris (22X18)

11, place Antonin Poncet 69002 Lyon • France • Tél. 04 72 77 80 00 • Fax 04 72 77 80 01
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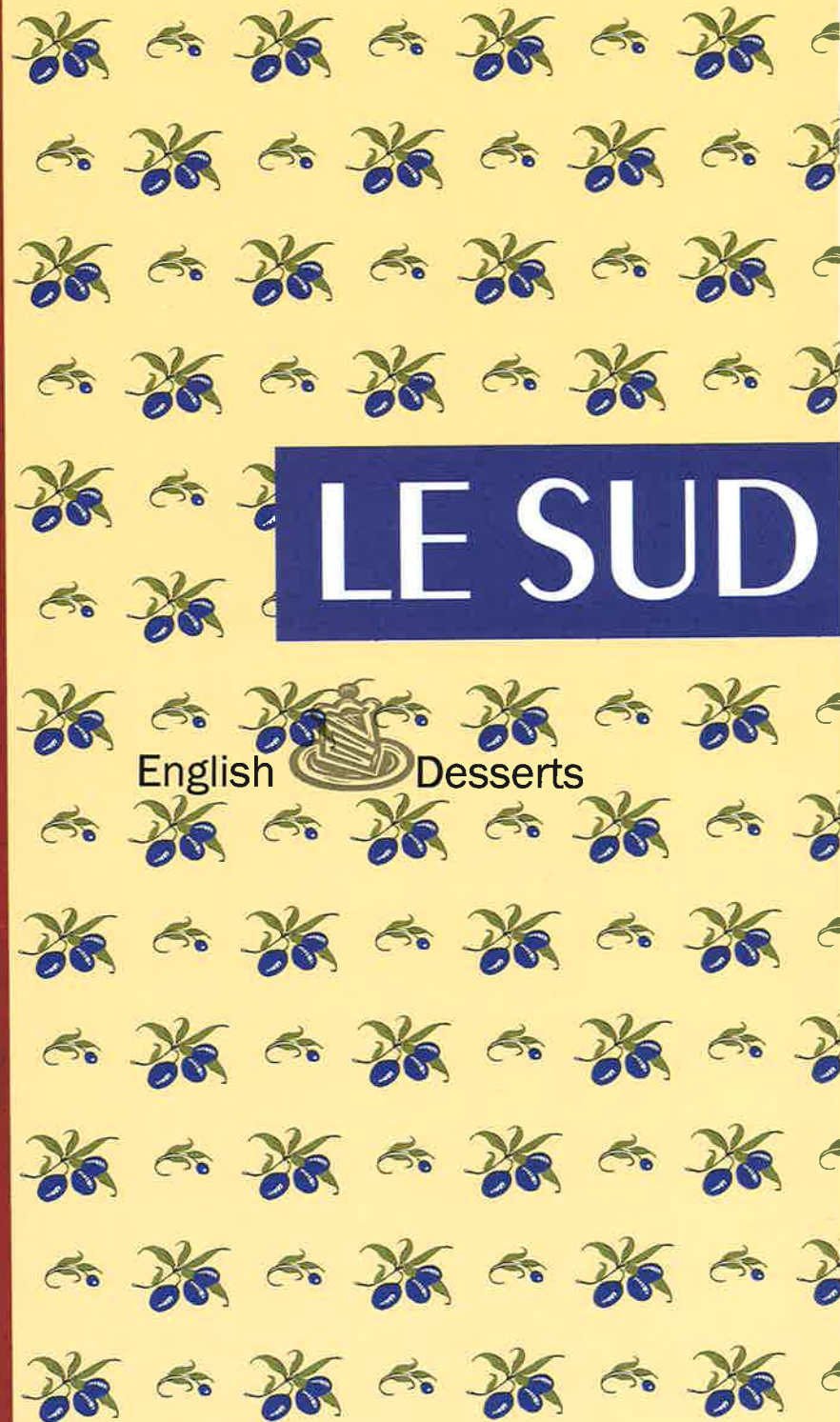
VIAIRCO



Coffee		
Espresso		2.50
Espresso Ristretto		2.50
Espresso Decaffeinated		2.50
Espresso Latte Macchiato		3.00
(Espresso with a layer of frothy milk and served in a glass)		
Cappuccino Special		5.00
(Double espresso with a layer of frothy milk and served in a cup)		
Provencal Espresso		4.80
(with a glass of Farigoule)		
Grappa Espresso		4.80
(with a glass of Italian Marc)		
Irish Coffee		7.80
Teas and Herbal Teas		
Ceylan Tea		3.00
Chinese Tea		3.00
Green Mint Tea		3.00
Herb Teas Verbena, mint, lime		3.00
Herb teas verbena-mint, lime-mint		3.20
Herb Teas "Cézanne"		3.20
Verbena, peppermint, lemongrass and orange buttons		
Alpine Herb Teas		3.20
Verbena, peppermint, blackcurrant, lemon balm, fennel		
Brandies and Liqueurs	(2cl)	(4cl)
Amaretto	3.15	6.30
Marc Extra Egrappé V. Jacoulot	3.15	6.30
Calvados Daron (Propriétaire)	3.15	6.30
Eaux de Vie Blanches Saint Florian	3.15	6.30
(Prune, Framboise, Poire Williams, Mirabelle, Kirsch)		
Liqueurs	3.15	6.30
(Baileys, Cointreau, Get 27, Get 31, Grand-Marnier, Manzana, Thym Farigoule)		
Bas Armagnac Cerbois V.S.O.P	3.15	6.30
Cognac Fine de Cognac Hennessy	3.65	7.30
Chartreuse V.E.P	7.50	15.00
Champagnes (75 cl)		
Alain Thiénot Brut - Featured House		69.00
Glass (12cl)		10.70
Alain Thiénot Brut Rosé		76.50

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NAIKO



Cheeses

Cottage Cheese, served either

- Plain 4.50
- with Double Cream 4.80

Saint Marcellin "Mère Richard"

Half Saint a Marcellin (local speciality) 4.20

Fresh Farm Goat Cheese "Chevenet" (2 Pieces) 4.80

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

"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 Cake 9.50

Vanilla Custard

(Warm dessert which requires 12 minutes of preparation)

"Mont Blanc" Chantilly Meringue 8.80

Vanilla ice cream, chestnut cream and chocolate sauce

Assortments of Sorbets 8.80

5 flavours served with "madeleines"

"Le Roosevelt" Chocolate Cake, Maison Bernachon 11.20

Praline crust, chocolate ganache and vanilla custard

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