

Menu

Starters

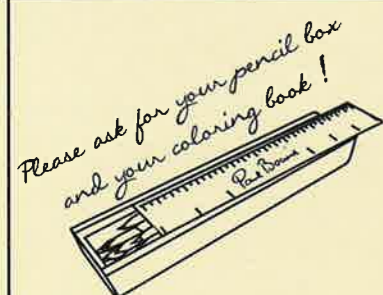
Genuine Mortadella from Emillie-Romagna « La Favola », Italy Hand-carved	16.90
Caesar Salad Heart of Romaine, octopus, sliced chicken breast, anchovies, Avocado, Parmigiano Reggiano	21.00
French Duck Liver « Foie Gras »Terrine Mostarda di cremona	19.80
Vitello Tonnato from Piedmont, Italy Cushion of veal, tuna vinaigrette dressing, anchovies, capers, Parmigiano Reggiano, rocket salad	19.80
The Famous Iberic Ham Bellota 100% Ibérique « Cinco Jotas® » Plate of thinly sliced ham with "pan con tomato" tomato bread	26.80
Platter of Italian Cold Cuts Coppa matured for 10 Months, genuine Mortadella from Emillie-Romagna "La Favola", Filet mignon matured for 10 Months, San Daniel Ham matured for 18 Months	19.50

Thin and Crusty Pizzas (may be shared as appetizers)

Thin Pizza with Vegetables Zucchini, eggplant, tomato, olive oil, Parmigiano Reggiano	14.90
Marinated « Bömlö » Salmon Pizza with Dill, from the « Spago » Pizza Recipe	19.80
Truffle Cooked Ham, « Tartufo » Cream	20.00

Pasta

Penne « Garofalo » Alla Genovese Basil, Parmigiano Reggiano, pine nut	16.50
Linguine with Squid Ink « Frutti di Mare » Mussels, shells, squid, king size prawns and parsley butter	22.00
Cappelletti with Vegetables and Ricotta artichokes, candied tomatoes, pine nut, fresh spinach leaves, lemon sauce	24.00



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

14.50



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.

Menu

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 Fregola sarda, olives, tomatoes, Parmigiano Reggiano	28.80
Whole Roasted Fish, prepared at your table: Please see the suggestion on the daily menu	

Meat: * Beef & Veal selected in France

Osso Bucco* Milanese Caccavella alla zucca	28.50
Pan-Fried Calf's* Liver « Venitian » Mashed potatoes, olive oil	27.90
Pan-Seared Beef* Fillet Gratinated Macaroni pasta with Parmigiano Reggiano, red wine sauce	29.90
100% Pure « Charolais » Beef* Tartare 180g, minced to order, green salad and pan-fried potatoes Classic: Egg yolk, onions, gherkins, capers Caesar: Classic tartare quickly seared on both sides Italian: olive oil, lemon juice, black olives, red onions, Parmigiano Reggiano	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

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 Rinquinquin (10cl)	6.60
Pastis Henri Bardouin Grand Cru (2cl)	6.80
La Rose Du Sud (12cl)	7.30
Rinquinquin, 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 Ainé	7.70

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

Aux Légumes	14.90
Aubergines, tomates, courgettes, Parmigiano Reggiano	
Au Saumon « Bömlö » Mariné à l'Aneth	19.80
Selon la Pizza « Spago »	
Au Jambon Blanc Truffé, Crème de Tartufo	20.00

*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



Apéritifs et Tapas



Prix nets en euros, taxes et service compris (26/19)

11 Place Antonin Poncet - 69002 Lyon | Tél : 04 72 77 80 00
www.brasseries-bocuse.com

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

Gorgonzola DOP "Castagna"

6.00

Sweets

Traditional Limoncello Baba

Whipped cream 9.20

Fresh Fruits Vacherin

Meringue, ice cream, whipped cream and fruit coulis 9.20

Traditional Waffles

- Whipped cream and chocolate or whipped cream and compote 8.80
- Whipped cream, chocolate and compote 9.10

Domino Waffles

Served with whipped cream and a coffee or tea 7.50

"Délice de Fromage Blanc"

Cottage cheese with apple compote and fruit coulis 5.50

Salad of Fresh Seasonal Fruits

8.50

Vanilla "Crème Brulée"

9.00

Lemon Ice Parfait

9.20

Warm "Valrhona" Chocolate Cake

Vanilla Custard

(Warm dessert which requires 12 minutes of preparation) 9.50

Macaron Mont Blanc

Creamy vanilla , Chesnut cream
Vanilla ice cream and hot chocolate 9.50

Assortments of Sorbets

5 flavours served with "madeleines" 8.80

L'Opéra

Joconde biscuit, chocolate ganache and coffee cream 9.80

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some desserts may momentarily be unavailable.
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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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English Desserts