

## Starters

<b>Caesar Salad</b> Heart of Romaine lettuce, sliced chicken breast, Parmigiano Reggiano shavings, Caesar dressing	15.90
<b>Thinly Sliced Serrano Ham</b> matured for 20 Months Toasted country bread	16.90
<b>Hearts of Artichoke Salad with Green Beans</b> Vinaigrette with olive oil, shallot and herbs	16.20
<b>Thinly Sliced « Le Borvo » Smoked Salmon</b> Greek tzatziki, toasted country bread	21.10
<b>French Duck Liver « Foie Gras » Terrine</b> Toasted country bread	19.80
<b>Pan-Fried Duck Liver « Foie Gras »</b> Fresh spinach leaves, polenta, passion fruit sauce	22.80
<b>Burgundy Snails with Parsley, Garlic Butter, Diced Tomatoes</b> 7 snails served in individual pots	14.90


## Thin Pizzas &amp; Pasta « Garofalo® Pasta Di Gragnano »

## Thin and Crispy Pizzas (may be shared as appetizers):


- **Confit Vegetables Pizza** 14.90  
Tomato, eggplant, zucchini, peppers and pesto
- **Marinated "Bömlo" Salmon Pizza with Dill**, from the « Spago » Pizza Recipe 19.80

Linguine with "Bouchot" Mussels from Mont Saint-Michel 17.50

Please ask for your pencil box  
and your coloring book!



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



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

## Seafood

<b>Dim Sum with King Size Prawns</b>	26.00
<b>« Bömlo » Salmon Steak with Shellfish</b> Jerusalem artichoke chips	26.20
<b>Roasted Fillet of Hake</b> Vegetable broth, gnocchi	28.80
<b>Roasted Sea Scallops</b> Carnaroli rice risotto, Parmigiano Reggiano, squid ink	28.70
<b>Grilled Mixed Fish Fillets</b> Fillets of cod, salmon, sea bream and king size prawns Fresh spinach leaves, steamed potatoes	29.80

**Whole Roasted Fish, prepared at your table:**  
Please see the suggestion on the daily menu

## Meat: \* Beef &amp; Veal selected in France

<b>Iberian Pluma « Bellota®»</b> Top rump from the famous Iberian pig Potatoes, pan-fried peppers, chistera sausage	28.90
<b>Pan-Fried Calf*'s Liver "Lyonnaise style"</b> Vinegar jus, green beans and mashed potatoes	27.90
<b>"Bresse" Chicken Roasted on a Spindle</b> Mashed potatoes and green salad	29.80
<b>Pan-Seared Beef Fillet*</b> Served either Plain or with « Beaujolaise » Sauce Gnocchis, fresh spinach leaves	29.90
<b>100% Pure "Charolais" Beef* Tartare</b> 180g, minced to order, served with a green salad and potatoes	19.80
<b>Classic:</b> Egg yolk, onions, gherkins and capers	
<b>Caesar:</b> Classic tartare quickly seared on both sides	

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

## Bière, Sodas & Jus de Fruits

### Bières

Bière Pression (25cl)	4.80
Karlsbräu Urpils	
Bière allemande de tradition	

### Sodas

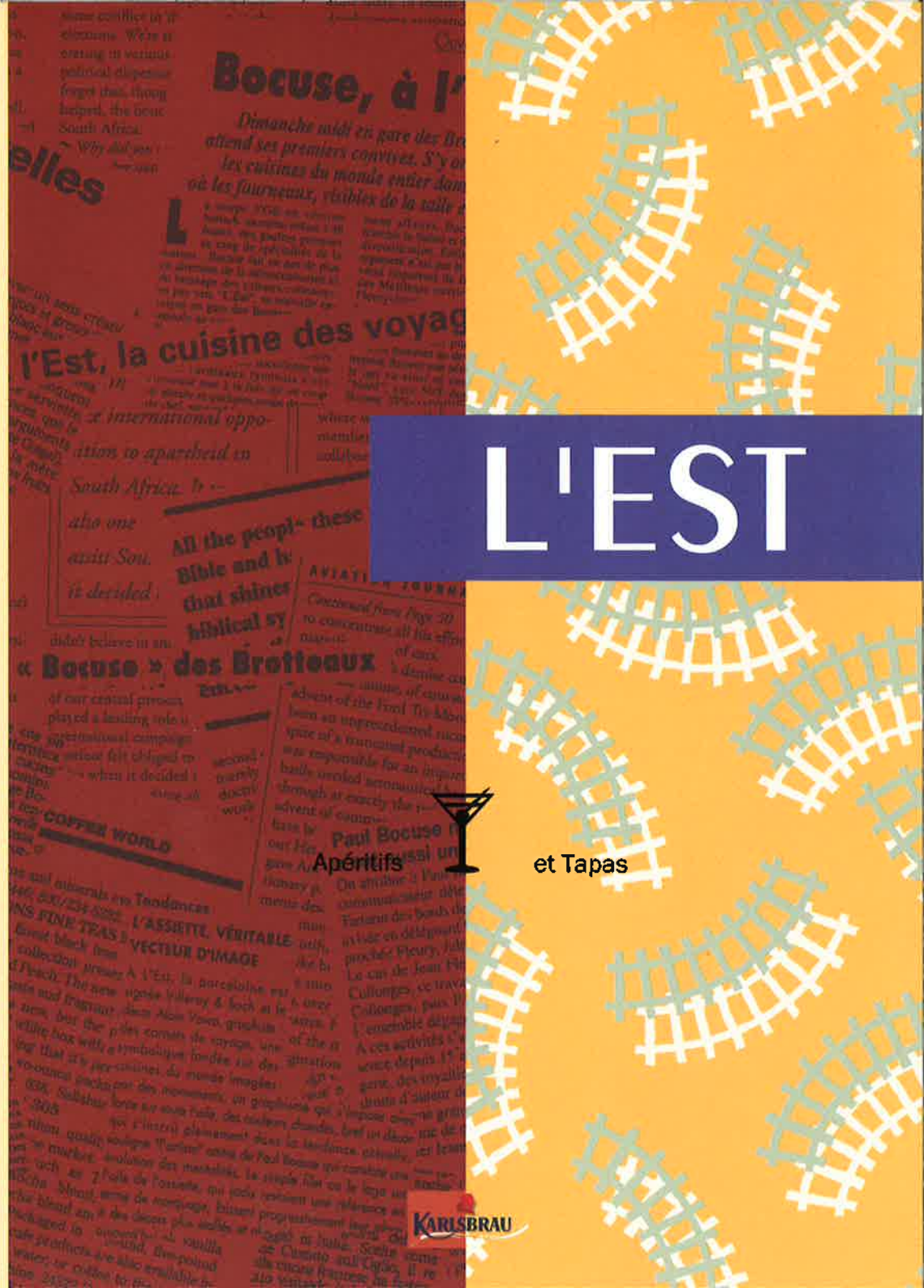
Coca-Cola, Coca-Cola Light, Coca-Cola Zero (33cl)	4.60
Schweppes Tonic, Agrum' et Lemon (25cl)	4.60
Fanta Orange (33cl)	4.60
Fuzetea (25cl)	4.60
Orangina (25cl)	4.60
Perrier (33cl)	4.60
San Bitter (10cl)	4.20
Limonade (25 cl)	3.60

### Jus et Nectars 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 Pressés (20cl)	6.90
Citron ou Orange	
Cocktail de Fruits (20cl)	6.90

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

14, place Jules Ferry 69006 Lyon • France • Tél. 04 37 24 25 26 • Fax 04 37 24 25 25  
LES RESTAURANTS & BRASSERIES DE LYON\* BOCUSE • Siège social : 1, quai du Commerce 69009 Lyon • www.brasseries-bocuse.fr



# L'EST

Apéritifs

et Tapas

KARLSBRAU

## Apéritifs

### Classiques

<b>Apéritif Maison de l'Est</b> (12 cl) Vin pétillant, crème de pêche de vigne	6.60
<b>Kir Bourguignon</b> (12 cl) Bourgogne aligoté et crème de cassis	5.40
<b>Kir Royal</b> (12 cl) Champagne sélection maison et crème de cassis de Dijon	10.90
<b>Caïpi Ballsao</b> (12cl) Ballantine's Brasil, sucre de canne et citron vert	10.00
<b>Le « Communard »</b> (12 cl) Beaujolais et crème de cassis	5.20
<b>Ballantine's, Four Roses, Havana Club, Gin, Vodka, Tequila</b> (4 cl)	7.30
<b>Chivas, Aberlour 10 ans, Jack Daniel's, Glenfiddich</b> (4 cl)	9.10
<b>Ricard, Pastis 51</b> (2cl)	6.60
<b>Martini, Suze</b> (4cl)	6.60
<b>Porto Blanc et Rouge</b> (6cl)	6.60

### Vin Blanc Moelleux (7 cl)

<b>Sauternes</b> A.O.C - "Château Roumieu"	7.50
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### Vins Blancs au Verre (12 cl)

<b>Viognier</b> IGP - Pays d'Oc (13.5°)	3.80
<b>Condrieu</b> A.O.C - "Les Cassines" - P. Jaboulet Ainé	13.80

### Vins Rouges au Verre (12 cl)

<b>Cœur de Bordeaux</b> - Bordeaux A.O.C - Sélection H.Maudet	4.00
<b>Saint Joseph</b> A.O.C - "Le Grand Pompée" - P. Jaboulet Ainé	7.50
<b>Crozes-Hermitage</b> A.O.C - "Domaine de Thalabert" - P. Jaboulet Ainé	11.20

*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.*

## Les Champagnes (75 cl)

<b>Alain Thiénot Brut - Cuvée Réserve Maison</b>	69.00
La demi-bouteille (37.5cl)	35.60
La coupe (12cl)	10.70
<b>Alain Thiénot Brut Rosé</b>	76.50
La coupe (12cl)	11.70
<b>Moët et Chandon Brut Impérial</b>	93.50
<b>Laurent Perrier Brut La Cuvée</b>	95.50
<b>Ruinart Blanc de Blancs</b>	140.00
<b>Laurent Perrier Cuvée Rosé</b>	130.00
<b>Ruinart Rosé</b>	140.00

## Tapas & Amuse Bouches

*Petite assiette de dégustation*

<b>Jambon de Parme</b> Tranché Finement	6.30
<b>Saucisson des Halles de Lyon</b> Spécialité lyonnaise, « Rosette de Lyon »	6.30
<b>Saucisson Espagnol de la Région de Gérone</b> Saucisson maigre Ibérique	6.30

### Pizzas Fines et Croustillantes à Partager (2, 3 ou 4 personnes)

- <b>Aux Légumes Confits</b> Tomates, aubergines, courgettes, poivrons, pistou	14.90
- <b>Au Saumon Mariné à l'Aneth, Selon la Pizza « Spago »</b>	16.90

*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*

<b>Coffee</b>		
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)		
<b>Cappuccino Special</b>		5.00
(Double espresso with a layer of frothy milk and served in a cup)		
<b>Irish Coffee</b>		7.80
<b>Herb Teas</b>		
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"		3.20
Verbena, peppermint, lemongrass and orange buttons		
<b>Alpine Herb Teas</b>		3.20
Verbena, peppermint, blackcurrant, lemon balm, fennel		
<b>Brandies and Liqueurs</b>	(2cl)	(4cl)
Marc Extra Egrappé V. Jacquolot	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)		
<b>Liqueurs</b>	3.15	6.30
(Baileys, Chartreuse, Cointreau, Get 27, Get 31, Grand-Marnier, Manzana, Marie Brizard, Verveine)		
<b>Bas Armagnac Cerbois V.S.O.P</b>	3.15	6.30
<b>Cognac Fine de Cognac Hennessy</b>	3.65	7.30
<b>Rhum Diplomatico Vénézuéla (40°)</b>	5.10	10.20
<b>Chartreuse V.E.P</b>	7.50	15.00
<b>Gin Hendricks</b>	7.60	15.20
<b>Rhum Zacappa</b>	10.00	20.00
<b>Champagnes (75 cl)</b>		
<b>Alain Thiénot Brut</b>		69.00
Half Bottle (37.5cl)		35.60
Glass (12cl)		10.70
<b>Alain Thiénot Brut Rosé</b>		76.50

Net prices in euro, VAT and service included.

VIAIRO



# L'EST



English Desserts



## Cheeses

### Cottage Cheese, Served either

- Plain 4.50
- with Double cream 4.80

### Saint Marcellin "Mère Richard"

Half a Saint Marcellin (*local speciality*) 4.20

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

Roquefort "Papillon", Blue Cheese 4.80

**Cheeses Selection** (to be shared between 2 people) 11.90  
Saint-Marcellin, Goat cheese and Roquefort "Papillon"

## 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

**Iced Meringues with Whipped Cream** 8.80

Light meringues, vanilla ice cream and dark chocolate sauce

**"Mont Blanc" Chantilly Meringue** 8.80

Vanilla ice cream, chestnut cream and chocolate sauce

**Salad of Fresh Seasonal Fruits** 8.50

**Salad of Fresh Seasonal Fruits "Cardinale"** 10.50

Vanilla ice cream, whipped cream and fruit coulis

**Warm "Valrhona" Chocolate Cake** 9.50

Vanilla Custard

(Warm dessert which requires 12 minutes of preparation)

**Vanilla "Crème Brulée"** 9.00

**Assortments of Sorbets** 8.80

5 flavours, served with "madeleines"

**Colonel Cup** 7.60

Lemon sorbet and a small glass of Vodka served on the side

**"Le Roosevelt" Chocolate Cake, Maison Bernachon** 11.20

Praline crust, Chocolate ganache and vanilla custard

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