

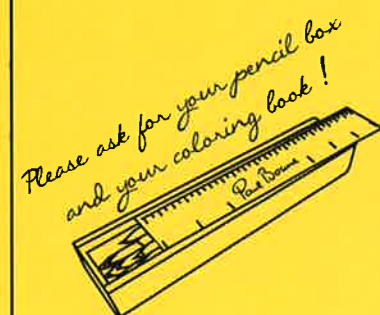
Menu

Starters

Cream of Mushroom, Perfect Egg	12.90
Gourmet Salad with French Duck Liver « Foie Gras » Green beans, artichoke heart, vinaigrette with olive oil, shallots and herbs	20.50
Thinly Sliced « Le Borvo » Smoked Salmon Greek Tzatziki, toasted country bread	21.10
Caesar Salad Heart of Romaine lettuce, sliced chicken breast, Parmigiano Reggiano shavings, Caesar dressing	15.90
French Duck Liver « Foie Gras » Terrine Toasted country bread	19.80
Salmon Sashimi with Wasabi Dressing Japanese style sliced fresh salmon	23.90
The Famous Iberic Ham Bellota 100% Ibérique « Cinco Jotas® » Plate of thinly sliced ham with "pan con tomate" tomato bread	26.80
Carribbean Fried Cod Cakes « Accras » Green salad, tomato coulis with Espelette pepper	14.80
Prawn Spring Rolls with Fresh Mint Served with vegetables and salad	20.80
Thinly Sliced Serrano Ham (matured for 20 Months)	16.90

Italian Pasta

Chinese Noodles with King Size Prawns	18.90
Linguine with "Bouchot" Mussels from Mont Saint-Michel	17.50



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



Menu

Seafood

Salmon Steak Roasted Skin Side Mashed potatoes, fennel sauce	26.20
Pan-Fried « Albacore » Tuna with Asian Flavors Seasonal vegetables wok	28.90
Roasted Fillet of Hake Jerusalem artichoke chips	28.80
Grilled Mixed Fish Fillets Fillets of salmon, sea bream, cod and king size prawns Wilted spinach leaves, steamed potatoes, peppers, Olive oil, diced tomatoes and shallot dressing	29.80
Roasted Sea Scallops Palm hearts, sweet potato muslin, curry emulsion, banana chips,	32.00

Meat: * Beef & Veal selected in France

Breaded Veal* Milanese Carnaroli rice risotto with Parmigiano Reggiano	28.50
Iberian Pluma « Bellota® » Top rump from the fillet of the famous Iberian pig Pan-fried peppers, mashed potatoes	28.90
Pan-Fried Calf's Liver « A la Lyonnaise » Vinegar jus, vegetables, mashed potatoes	27.90
« Bresse » Chicken Roasted on a Spindle Mashed potatoes, green salad	29.80
Pan-Seared Beef Fillet* Served either Plain or with « Beaujolaise » Sauce Gnocchis, fresh spinach leaves	29.90
100% Pure « Charolais » Beef* Tartare 180g, minced to order, served with a green salad, french fries Classic: Egg yolk, onions, gherkins and capers Caesar: Classic tartare quickly seared on both sides	19.80

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

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

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Jus de Fruits & Cocktails Sans Alcool

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	
Virgin Mojito (12cl)	7.20
Cocktail de Fruits Frais (20cl)	10.00

Tapas & Amuse Bouches

Petites assiettes de dégustation

Jambon Cru Serrano Tranché Finement "20 Mois d'Affinage"	6.30
Pain de campagne grillé	
Fayet de Vic	6.30
Saucisson maigre Ibérique	
Assiette Ibérique	6.90
Fayet de Vic et Jambon Serrano	
Acras de Morue Antillais (4 pièces)	6.95
Relevé au piment d'Espelette	
Nems de Gambas Croustillants (2 pièces)	6.60
Mini Sardines Ibériques du Golf de Cantabrie à partager	16.00
Pain de campagne grillé, beurre et citron	

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Prix nets en euros, taxes et service compris

1, quai du Commerce 69009 Lyon • France • Tél. 04 37 64 64 64 • Fax 04 37 64 64 65
LES RESTAURANTS & BRASSERIES DE LYON[®] BOCUSE • Siège social : 1, quai du Commerce 69009 Lyon • www.brasseries-bocuse.fr

L'OUEST



Apéritifs, Champagnes et Tapas

V.L. 1001



KARLSBRAU

Apéritifs

Classiques

L'Apéritif Maison de l'Ouest (12cl)	6.60
Vin pétillant, crème de cassis et crème de framboise	
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 de Dijon	
Le « Communard » (12cl)	5.20
Beaujolais et crème de cassis de Dijon	
Ricard, Pastis 51, 51 Rosé, Berger Blanc (2cl)	6.60
Martini Rouge et Blanc, Suze, Campari (4cl)	6.60
Porto Rouge et Blanc (6cl)	6.60
J&B, Ballantine's, Jameson, Four Roses (4cl)	7.30
Havana Club, Gin Gordon, Vodka, Tequila (4cl)	7.30
Chivas Regal, Aberlour 10 ans, Jack Daniel's, Glenfiddich (4cl)	9.10
Oban 14 ans (4cl)	11.40
Lagavulin 16 ans (4cl)	12.00
Vodka Grey Goose, Gin Bombay Saphir (4cl)	10.60
Accompagnement Soft	2.50

Cocktails

Spritz - Apérol et prosecco	9.60
Mojito (12cl)	10.00
Rhum, jus de citron vert, sucre de canne, eau gazeuse, menthe fraîche	
Mojito aux Fruits Frais (12cl)	12.00
Caïpi Ballsao (12cl) Ballantine's Brasil, sucre de canne et citron vert	10.00

Sodas

Coca-Cola, Coca-Cola Light, Coca-Cola Zero (33cl)	4.60
Schweppes Tonic, Schweppes Lemon et Agrum' (25cl)	4.60
Fanta Orange, Perrier (33cl)	4.60
Fuzetea (20cl)	4.60
Orangina (25cl)	4.60
San Bitter (10cl)	4.20
Limonade (25cl)	3.60
Sirop à l'Eau Teisseire (2cl)	2.50

Champagnes

37.5cl / 75cl / 150cl

Les Blancs

Alain Thiénot Brut A.O.C - Cuvée Réserve Maison	35.60	69.00
Mumm Brut A.O.C - Cordon Rouge		89.00
Moët et Chandon Brut Impérial A.O.C		93.50
Laurent Perrier A.O.C - « La Cuvée »	98.00	220.00
Bollinger A.O.C Brut - « Spéciale Cuvée »	110.00	
Perrier-Jouët Brut A.O.C - « Blanc de Blancs »	119.50	
G-H Mumm Brut A.O.C - Sélection Grand Cru		220.00
G-H Mumm Brut A.O.C - Grand Cru Blanc de Blancs	155.00	
Ruinart Brut A.O.C - « Blanc de Blancs »	140.00	280.00
Laurent Perrier Brut A.O.C - « Grand Siècle »	180.00	
Perrier-Jouët A.O.C Brut - « Belle Epoque » 2008	216.00	
Dom Pérignon Brut A.O.C 2006	239.10	
Cristal Roederer Brut A.O.C 2009	350.00	
Cristal Roederer Brut Rosé A.O.C	700.00	

Les Rosés

Alain Thiénot Brut Rosé A.O.C	76.50	
Billecart-Salmon Brut Rosé A.O.C	125.00	250.00
Laurent Perrier Cuvée Rosé A.O.C	130.00	260.00
Bollinger Brut Rosé A.O.C	130.00	
Ruinart Brut Rosé A.O.C	140.00	

Bières Pression (25cl)

Picon Bière	4.70
Floreffe Blanche	4.70
Karlsbräu Urpils	4.80
Bière allemande de tradition	

Bière Bouteille (33cl)

Floreffe d'Abbaye Blonde 6.3°	5.80
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L'établissement n'accepte plus les règlements par chèque bancaire.

Prix nets en euros, taxes et service compris

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)		
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"		3.20
Verbena, peppermint, lemongrass and orange buttons		
Alpine Herb Teas		3.20
Verbena, peppermint, blackcurrant, lemon balm, fennel		

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	3.15	6.30
(Raspberry, Williams Pear, Mirabelle, Kirsch, Prune)		
Liqueurs	3.15	6.30
(Baileys, Chartreuse, Cointreau, Get 27, Get 31, Grand-Marnier, Manzana, Marie Brizard, Verveine)		
Chartreuse V.E.P	7.50	15.00
Bas Armagnac Cerbois V.S.O.P	3.15	6.30
Cognac Fine de Cognac Hennessy	3.65	7.30
Armagnac Marquis de Monstequiou X.O. Impérial	4.50	9.00
Rhum Diplomatico	5.10	10.20
Cognac Frapin Château de Fontpinot X.O.	19.00	38.00
Cognac Martell « Cordon Bleu »	16.50	33.00
Cognac Martell Création « Grand Extra »	25.00	50.00

Net prices in euro, VAT and service included

MAVRO

L'OUEST

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 specialty*)

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

Roquefort "Papillon", Blue Cheese 4.80

Cheeses Selection (to share) 11.90
Saint-Marcellin, Goat cheese and Roquefort "Papillon"

Sweets

Traditional Rum Baba 9.20
Whipped cream and Havana rum

Vacherin with Seasonal Fruits 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

"Mont Blanc" Chantilly Meringue 8.80
Vanilla ice cream, chestnut cream and chocolate sauce

Vanilla "Crème Brulée" 9.00

Warm "Valrhona" Chocolate 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"

Iced Meringues with Whipped Cream 8.80
Light meringues with vanilla ice cream and dark chocolate sauce

"Roosevelt" Chocolate Cake, Maison Bernachon 11.20
Praline crust, chocolate ganache and vanilla custard

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