

Menu

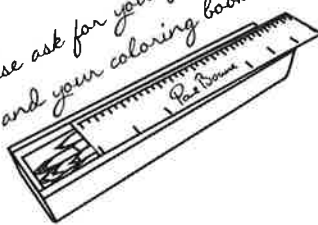
Starters

<b>Cesar Salad</b> Heart of Romaine lettuce, sliced chicken breast, Parmigiano Reggiano shavings, Caesar dressing	15.90
<b>Pan-Fried Duck Liver « Foie Gras »</b> Ginger bread, roasted figs, balsamique sauce	19.80
<b>Thinly Sliced Parma Ham</b> matured for 20 Months Toasted country bread	16.90
<b>Carribbean Fried Cod Cakes « Accras »</b> Green salad, tomato coulis with Espelette pepper	14.80
<b>Thinly Sliced « Le Borvo » Smoked Salmon</b> Lemon and horseradish cream and toasted country bread	21.10

Italian Pasta and Risotto


<b>Linguine Pasta with « Bouchot » Mussels from « Baie du Mont Saint-Michel »</b>	17.50
<b>Carnaroli Rice Risotto with King Size Prawns</b> Parmigiano Reggiano	26.00

*Please ask for your pencil box  
and your coloring book!*



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

14.50



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

Menu

Seafood

<b>Grilled Mixed Fish Fillets</b> Fillets of sea bream, salmon, cod and king size prawns fresh spinach leaves, steamed potatoes, « vierge » sauce	29.80
<b>Roasted Sea Scallops</b> Welled leek, « Parmentier » cream, steamed potatoes	28.70
<b>Cod Fillet Confit in Olive Oil</b> Mashed potatoes with herbs, Taggiasche olives	28.80

**Meat:** \* Beef & Veal selected in France

<b>«Bresse» Chicken with Morel Mushrooms</b> Basmati rice, cream sauce with Jura wine	36.80
<b>Fillet of Beef* Served either Plain or with Pepper Sauce</b> Italian Gnocchi, fresh spinach leaves	29.90
<b>«Red Label» Aubrac Beef* Burger</b> French fries, bearnaise sauce	26.00
<b>Iberian Pluma Bellota®</b> Top rump from the famous Iberian pig Carnaroli rice risotto with Chorizo	28.90
<b>Pan-Fried Lamb Chops « Viennoise »</b> Tomato linguines	28.50
<b>100% Pure Beef* Tartare</b> 180g, minced to order, green salad and fries <b>Classic:</b> Egg yolk, onions, gherkins, capers <b>Caesar:</b> Classic tartare quickly seared on both sides	19.80

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



## Bière, Sodas & Jus de Fruits

### Bières

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

**Bière Blanche Pression** (25 cl) 4.70  
*Blanche de Bruxelles*

**Bière Bouteille** (33 cl) 4.50  
*Licorne Black*

### Sodas

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

**Schweppes Tonic, Schweppes Lemon et Agrumes** (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 et Nectars de Fruits

**Jus de Fruits Alain Milliat** (20 cl) 5.60

*Orange, Pomme, Tomato*

**Nectars de Fruits Alain Milliat** (20 cl) 5.60

*Mangue, Fraise*

**Fruits Pressés** (20 cl) 6.90

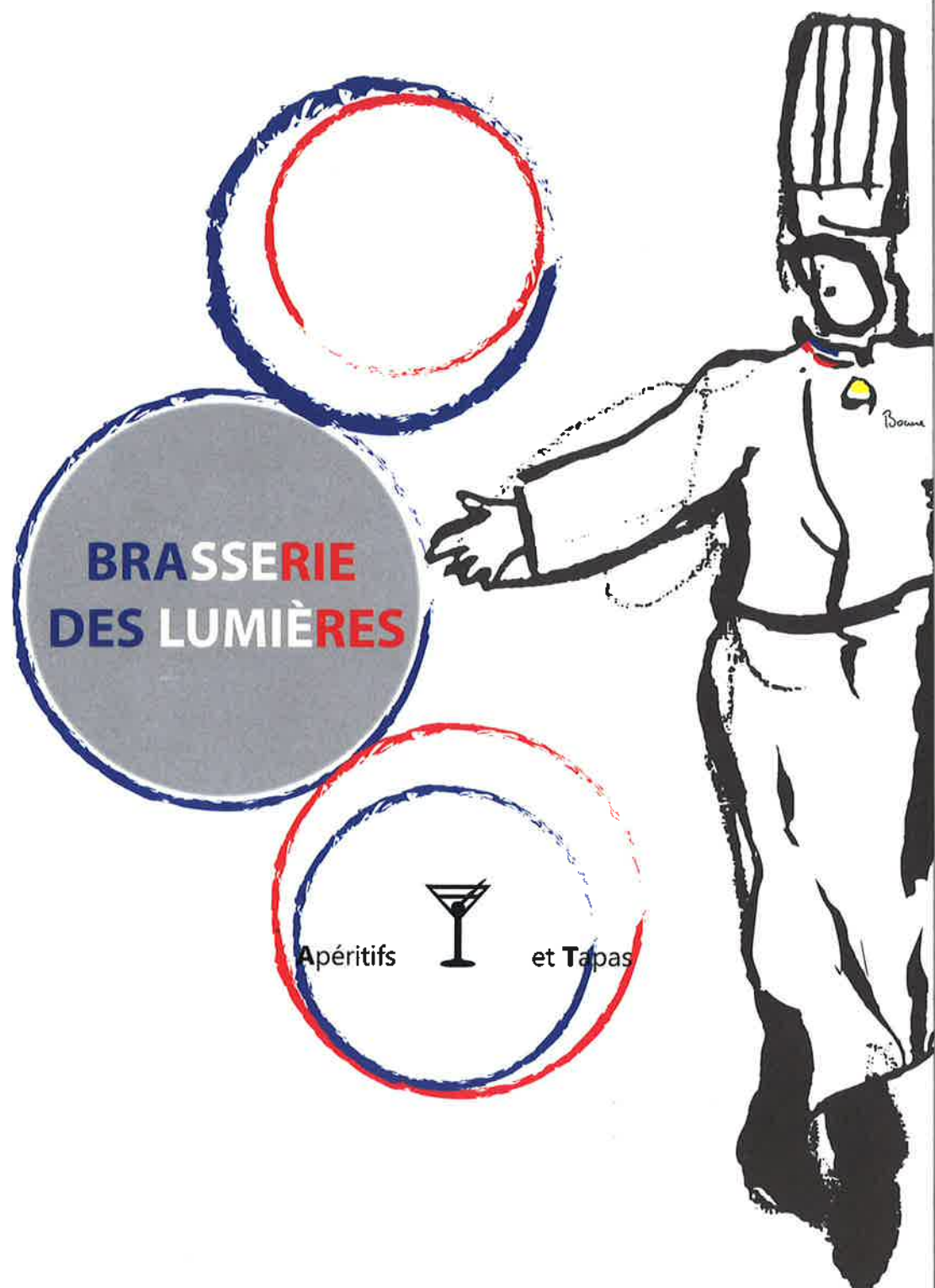
*Citron ou Orange pressé*

**Cocktail de Jus de Fruits** 5.60

### Cocktails

**Americano** 7.10

**Spritz Apérol et Vin pétillant** 9.60



*Prix nets en euros, taxes et service compris (5VII1B)*

BRASSERIE DES LUMIÈRES - 10 Avenue Simone Veil 69150 Déclines-Charpiou - T. 04 72 10 00 00

S.A.S Capital 100 000,00 € - RCS Lyon 822 028 411 00020 - BRASSERIES-BOCUSE.FR

RESTAURANTS & BRASSERIES DE LYON\* BOCUSE - Siège social : 1 quai du Commerce 69 009 Lyon - BRASSERIES-BOCUSE.FR

## Les Apéritifs

### Classiques

<b>Apéritif Maison de « Brasserie des Lumières »</b> (12 cl)	<b>6.60</b>
Vin Pétillant et crème de fraises des bois	
<b>Kir Bourguignon</b> (12 cl)	<b>5.40</b>
Bourgogne Aligoté et Crème de Cassis de Dijon	
<b>Kir Royal</b> (12 cl)	<b>14.00</b>
Champagne Sélection Maison et Crème de Cassis de Dijon	
<b>Four Roses, Jameson, Havana Club, Gin, Vodka, Tequila</b> (4 cl)	<b>7.30</b>
<b>Chivas, Aberlour 10 ans, Jack Daniel's Single Barrel, Glenfiddich, Oban, Talisker</b> (4 cl)	<b>9.10</b>
<b>Whisky Lagavulin 16 ans</b> (4 cl)	<b>12.00</b>
<b>Rhum Pacto Navio, Rhum Diplomatico</b> (4 cl)	<b>10.20</b>
<b>Rhum Don Papa</b> (4 cl)	<b>12.00</b>
<b>Ricard, Pastis 51</b> (2cl)	<b>6.60</b>
<b>Martini, Suze</b> (4cl)	<b>6.60</b>
<b>Porto Quinta Do Noval</b> Blanc et Rouge (6cl)	<b>6.60</b>

### Vins Blancs au Verre (12 cl)

<b>Mâcon Villages</b> - A.O.C. - Réserve	<b>3.60</b>
<b>Viognier</b> - I.G.P. - Pays d'Oc	<b>3.80</b>
<b>Saint Joseph</b> - A.O.C Le Grand Pompée - P. Jaboulet Ainé	<b>7.50</b>

### Vins Rouges au Verre (12 cl)

<b>Côtes du Rhône</b> - A.O.C. - Maison Guyot	<b>3.60</b>
<b>Cœur de Bordeaux</b> - A.O.C - Sélection H.Maudet	<b>4.00</b>
<b>Crozes Hermitage</b> - A.O.C. - Maison Guyot	<b>4.00</b>
<b>Saint Joseph</b> - A.O.C - Le Grand Pompée - P. Jaboulet Ainé	<b>7.50</b>

*Pour un plus large choix de vins au verre, demander notre sélection*

*L'établissement n'accepte pas les règlements par chèque bancaire.*

## Les Champagnes (75 cl)

### Les Blancs

<b>GH Mumm Brut</b> - Cordon Rouge	<b>89.00</b>
<b>Laurent-Perrier Brut</b>	<b>95.50</b>
<b>GH Mumm Brut</b> - Sélection Grand Cru	<b>110.00</b>
<b>Perrier-Jouet</b> - Blanc de Blancs	<b>119.50</b>
<b>Ruinart</b> - Blanc de Blancs	<b>140.00</b>
<b>Pommery</b> - Cuvée Louise 2004	<b>193.70</b>
<b>Perrier-Jouet</b> - Belle Epoque 2008	<b>216.00</b>
<b>Dom Pérignon Brut</b> 2006	<b>239.10</b>

### Les Rosés

<b>Lanson</b> Label Rosé	<b>89.00</b>
<b>Perrier-Jouet</b> Blason Rosé	<b>99.00</b>
<b>Billecart-Salmon</b> Brut Rosé	<b>125.00</b>

## Les Tapas & Amuse Bouches

### Charcuterie Lyonnaise et Régionale

<b>Rosette de Lyon</b>	<b>5.50</b>
<b>Jambon Cru</b>	<b>6.30</b>

### A Partager (2 à 4 convives)

<b>Mini Sardines de Galice</b>	<b>13.20</b>
<b>Cervelle des Canuts</b>	<b>4.80</b>

*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*

## Segafredo Coffee

Espresso		2.50
Espresso Ristretto		2.50
Espresso Decaffeinated		2.50
Espresso Latte Macchiato		3.00
<small>(Espresso with a layer of frothy milk and served in a glass)</small>		
Cappuccino Special		5.00
<small>(Double espresso with a layer of frothy milk and served in a cup)</small>		
Irish Coffee		7.80
<b>Herb Teas</b>		
Ceylan Tea		3.00
Darjeeling Tea		3.00
Breakfast Tea		3.00
Earl Grey Tea		3.00
Chinese Tea		3.00
Mint Green Tea		3.00
Herbal Teas Camomile, Verbena, Lime Tree or Mint		3.00
Herbal Teas Verbena-mint, Lime-mint		3.20
<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
<small>(Raspberry, Williams Pear, Mirabelle, Kirsch, Prune)</small>		
Liqueurs	3.15	6.30
<small>(Baileys, Chartreuse, Cointreau, Get 27, Get 31, Grand-Marnier, Manzana, Marie Brizard, Verveine, Limoncello)</small>		
Bas Armagnac Château du Tariquet	3.15	6.30
Cognac Fine de Cognac Hennessy	3.65	7.30
Chartreuse V.E.P	7.50	15.00

*Net prices in euro, VAT and service included*



BRASSERIE DES LUMIÈRES • 10 Avenue Simone Veil, 69150 Decines-Charpieux • T. 04 72 10 00 00

S.A.S Capital 100 000,00 € • RCS Lyon 822 028 411 00020 • BRASSERIES-BOCUSE.FR

RESTAURANTS & BRASSERIES DE LYON® BOCUSE • Siège social : 1 quai du Commerce 69 009 Lyon • BRASSERIES-BOCUSE.FR

## Cheeses

### Cottage Cheese, served either

- Plain 4.50
- with Double Cream 4.50

### Saint Marcellin "Mère Richard"

Half a Saint Marcellin (*local specialty*)

4.20

### Fresh Goat Cheese "Chevenet" (2 pieces)

4.80

### "Cervelle de Canut" (*Lyonnese Speciality*)

Cottage cheese, shallots and mixed herbs

4.80

## Sweets

### Traditional Rum Baba

Whipped cream and Havana rum

9.20

### Vacherin with Seasonal Fruits

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

### Salad of Fresh Seasonal Fruits

8.50

### "Mont Blanc" Chantilly Meringue

Vanilla ice cream, chestnut cream and chocolate sauce

8.80

### Assortments of Sorbets

5 flavours, served with madeleines

8.80

### "Roosevelt" Chocolate Cake, Maison Bernachon

Praline crust, chocolate ganache and vanilla custard

11.20

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.

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