

Autumn A la Carte Menu

Starters

Gourmet Salad with Duck Liver "Foie Gras" Green beans, artichoke hearts, vinaigrette with olive oil, shallots and herbs	20.50
Marinated Salmon Scandinavian Style Lemon and dill cream, toasted country bread	18.30
Mushrooms Velouté, With "Parfait" Egg	12.90
Duck Liver "Foie Gras" Terrine Toasted country bread	19.00
Salmon Sashimi with Wasabi Dressing Japanese style sliced fresh salmon	23.50
The Famous Iberic Ham Pata Negra "Bellota Bellota®" 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	14.30
Prawn Spring Rolls with Fresh Mint Served with vegetables and salad	20.10

Italian Pasta

Penne Pasta with Pesto and Parmigiano Reggiano	13.70
Pasta with Parmigiano Reggiano Cream Sauce Parma ham and artichokes	14.90

For our Younger Guests

Children's Menu (under 8)	12.50
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Prix nets en euros, taxes et service compris.
L'établissement n'accepte plus les règlements par chèque bancaire.
Pour une garantie de fraîcheur irréprochable, certains plats peuvent manquer momentanément à la carte.

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Seafood

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

Salmon Steak Roasted Skin Side Mashed potatoes and lemon sauce	24.20
Pan-Fried Albacore Tuna with Asian Flavors Seasonal vegetables wok	28.80
Opened Ravioli of Cod and Shellfish Autumn vegetables and coconut sauce	27.60
Roasted Fillet of Hake White beans with sage and lard	28.30
Grilled Mixed Fish Fillets Fillets of salmon, sea bream, cod and king size prawns Wilted spinach leaves, steamed potatoes Olive oil diced tomatoes and shallots dressing	29.10
Risotto Carnaroli, Gambas et Copeaux de Parmigiano Reggiano	28.70

Meat: * Beef & Veal selected in France

Pan-Fried Lamb Chops with Thyme Flower 3 first chops and pan-seared autumn vegetables Rutabaga pumpkin, parsnip and Jerusalem artichoke	29.40
Breaded Veal* Milanese Carnaroli rice risotto with Parmigiano Reggiano	28.00
Iberian Pluma Bellota® Top rump from the fillet of the famous Iberian pig Pan-fried peppers, mashed potatoes	28.50
Pan-Fried Calf's Liver "A la Lyonnaise" Vinegar jus, green beans and mashed potatoes	27.80
"Bresse" Chicken Roasted on a Spindle Mashed potatoes and green salad	29.10
Pan-Seared Beef Fillet* Served either Plain or with Pepper Sauce Green beans and French fries	29.70
100% Pure Beef* Tartare 180g, minced to order, served with a green salad and French fries Classic: Egg yolk, onions, gherkins and capers Caesar: Classic tartare quickly seared on both sides	19.40

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.

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