

## LES ENTRÉES

**TERRINE DE FOIE GRAS DE CANARD** 19.40  
CHUTNEY DE FRUITS ET PAIN DE CAMPAGNE GRILLÉ

**SAUMON FUMÉ DE NORVÈGE « LE BORVO »** 20.10  
CRÈME AU CONCOMBRE ET ANETH, PAIN DE CAMPAGNE GRILLÉ

**CÉSAR SALADE À LA VOLAILLE FERMÈRE** 15.50  
COPEAUX DE PARMESAN, CROÛTONS, SAUCE CÉSAR

**VELOUTÉ DE COURGE AU FOIE GRAS** 14.20  
EMULSION À LA NOISETTE, CROÛTONS DORÉS

**RISO GENTILE AUX ESCARGOTS DE BOURGOGNE** 16.80  
TOPINAMBOURS ET CRÈME DE LARD COLONNATA

## POUR NOS JEUNES CONVIVÉS

**MENU ENFANT (MOINS DE 8 ANS)** 14.50

MENU DU JOUR 2 PLATS 26.50 € ET 3 PLATS 30.80 €

FORMULE « AUTOUR D'UN PLAT » 20 €

PÂTES « GAROFALO » & DESSERT

Servi au DÉJEUNER EN 45 MIN DU LUNDI AU SAMEDI À L'ESPACE BAR DU 1<sup>er</sup> ETAGE

POUR UNE GARANTIE DE FRAÎCHEUR IRRÉPROCHABLE, CERTAINS PLATS PEUVENT MANQUER MOMENTANÉMENT À LA CARTE

## LES POISSONS

**FILET DE DAURADE ROYALE DE CORSE GRILLÉ À L'HUILE D'OLIVE EXTRA VIERGE** 29.00  
RISOTTO CARNAROLI À L'ENCRE DE SEICHE ET PARMESAN REGGIANO

**NOIX DE COQUILLE SAINT JACQUES DE LA BAIE SAINT BRIEUC** 30.80  
FONDUE DE POIREAUX, MATIGNON DE LÉGUMES ET BEURRE NANTAIS

**FILET DE LOTTE FAÇON BORDELAISE** 28.00  
CHAMPIGNONS, PANCETTA, OIGNONS GRELOTS ET POMME DE TERRE GRENAILLE

## LES VIANDES : \*BŒUF &amp; VEAU ORIGINE FRANCE

**SUPRÊME DE VOLAILLE FERMÈRE AUX MORILLES** 29.50  
SAUCE FLEURETTE, ÉPINARDS FRAIS EN BRANCHES

**FILET DE BŒUF\* POËLÉ ROSSINI** 36.00  
SERVI AVEC UNE ESCALOPE DE FOIE GRAS CHAUD, POMME DE TERRE FONDANTE  
MOUSSELIN D'ARTICHAUT

**JOUE DE PORC IBÉRIQUE BRAISÉE AU VIN ROUGE** 28.10  
LÉGUMES D'HIVER GLACÉS, GALETTE DE POLENTA AU PARMESAN

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.

L'ÉTABLISSEMENT N'ACCÈPTE PLUS LES RÈGLEMENTS PAR CHÈQUE BANCAIRE.

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Photographer in the city of Besançon from 1862, Antoine Lumière establishes himself in Lyon in 1871 and settles in the rural district of Monplaisir in 1884. He founds, along with his sons Auguste and Louis the company of photographic papers and plates "Antoine Lumière and sons". He initiates the first public and paying session of cinematograph in Paris on December 28<sup>th</sup> 1895.

Auguste and Louis are associated with their father's work from a very early age and the factory develops whilst creating a 'Lumière district'. The first invention of Louis, aged 17, will mark the beginning of the industrial adventure and their fortune: he creates a gelatin-bromide plate that allows photographic snapshot. Made at first on a small-scale production, this plate, commercialized in a blue labeled box, knows immediately a great success and gives them the idea of an industrial production. A factory is created on the East of the city in 1882. The development of the company does not stop the two brothers from pursuing their research in several fields, amongst which the animated image. Louis registers, in February 1895, the patent for a machine he calls 'Cinematograph Lumière' and in which he uses a soft and transparent band with slightly perforated borders: the cinema is born.

During the year 1893, Louis Lumière marries Rose Winckler on February 2<sup>nd</sup> and Auguste Lumière marries her sister Marguerite Winckler on August 31<sup>st</sup>.

As many Lyonnaise industrialists, such as the Rochets, Schneiders or Marius Berliet, car manufacturers, Antoine and his sons built an imposing mansion on the outskirts of Lyon, in the style of the 'Château Lumière', which is comfortable and close to the warehouses. Built between 1899 and 1902 by the Lyonnaise architects Alex and Boucher, it displays a very luxurious decoration, in which is displayed the 'Art Nouveau' style.

Because of its long lasting existence, Marguerite becomes the living and smiling memory of three generations of the Lumière family.

Accomplished pianist, talented organist, she initiates many of her nephews and nieces to music. Recognizable through her tiny spectacles, she appears on many 'autochromes' in family and individual portraits alike.

She disappears in 1963 and some inhabitants of the Monplaisir district still remember her leaving her property driving her husband's Renault Vivastella, which had been especially designed so she could enter without taking off her hat!

In 2013, this exceptional house, filled with history, is acquired by Paul Bocuse and Jean Fleury, who turn it into a restaurant. During a vast renovation campaign, orchestrated by the designer Alain Vavro, the house is reborn and returned into its original décor. MARGUERITE RESTAURANT is a lively site which wants to exist in the modernity of time, with flexibility, in the services of its guests. For a romantic dinner, a night out amongst friends or a business lunch, the wish of Marguerite is to be a welcoming and fine-dining place of quality, opened to all. The kitchen offers an authentic and tasty cuisine, centered around quality ingredients, whilst hinting a twist of modernity...



Pour une garantie de fraîcheur irréprochable,  
Certains plats peuvent manquer momentanément à la carte.

57, avenue des Frères Lumière 69008 Lyon • France • Tél. 04 37 90 03 00  
PÔL DEVELOPPEMENT | Restaurants & Brasseries de Lyon® BOCUSE  
Siège social : 1, quai du Commerce 69009 Lyon • [nordsudbrasseries.com](http://nordsudbrasseries.com)

VAVRO Sources - Institut Lumière

# MENU & CARTE



Prix nets en Euros, taxes et service compris.  
L'établissement n'accepte pas les règlements par chèque bancaire.

