



LYON'S CLASSICS

Pâté croûte with foie gras and truffles	9€
Andouillette Lyonnaise, mustard sauce	 14€
Brioche toaster, pistachio sausage, red wine sauce	15€
Frogs' legs in parsley butter	15€
Lyonnaise salad	14€
Pike quenelle, langoustine bisque	14€



STREET FOOD

Andouillette Kebab	14€
The Corn Dog	8€
Roasted Saint-Marcellin in brioche, thyme and honey	8€
Puffed fries with langoustine mayonnaise	10€
Sweetbread nuggets with gribiche sauce	11€
Lyonnaise Croquettes	8€



OUR BOARDS

discovery board to share - small	20€
discovery board to share - medium	45€
<i>2 complimentary glasses of wine</i>	
discovery board to share - large	80€
<i>a complimentary bottle of wine</i>	



OUR "GONES" FORMULA

Menu at €15

Dish of the day

—

A glass of wine, a beer
or a soft drink

Dish only – 12€

We can provide you with a list of the allergens present in our dishes:



All our dishes are prepared on the
premises from raw ingredients.



Free Gluten





OUR ALCOHOL

Our bottles of red wine | 75cl

AOP Côtes du Rhône Famille Perrin	28€
AOC Côtes du Rhône Bosquet des Boiron	29€
AOP Vacqueyras Famille Perrin	36€

Our bottles of white wine | 75cl

Vin de pays Coteaux de l'Ardèche, Maison L. LATOUR	31€
AOC Côtes du Rhône	29€
AOC Chablis la Chablisienne	36€

IGP wine of pays du Var, Domaine de Gavoty | glass 15cl

Red wine	5€
White wine	5€
Rose wine	4€

IGP wine of pays du Var, Domaine de Gavoty | "pot Lyonnais" 50cl

Red wine	11€
White wine	11€
Rose wine	10€

Our beers | 33cl

BDL micro brasseur (IPA, PALE ALE)	4€
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OUR SOFTS DRINKS

Softs

2.5€