



## LUNCH MENU

### DAILY SPECIAL

Monday to Friday lunchtime only


**DISH OF THE DAY** 16,50€

**STARTER + DISH OF THE DAY or DISH OF THE DAY + DESSERT** 19€

**STARTER + DISH OF THE DAY + DESSERT** 22€

### STARTERS

Seasonal cream soup  8€


Creamy vegetables and fried breaded egg  9€

Poached eggs in a red wine sauce  
with bacon, mushrooms & croutons 9€

Lyonnaise salad small large  
9€ 15,50€  
Salad, perfect egg, bacon, croutons (possibility with turkey ham)

### HOMEMADE · FRESH & SEASONAL PRODUCTS

Cold cuts board 15€

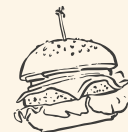
Cheese board  15€

Mixed board 17€  
Cold cuts and cheese mix

Prime rib for 2 people 1,2kg 55€  
Accompanied by potatoes

### SUSTAINABLE AND RESPONSIBLE CATERING

All dishes are homemade using fresh, seasonal produce.  
We favor products from the region.  
We collect bio-waste which is recycled into compost in Lyon by Les Alchimistes



### DISHES

Chef's burger 16€  
Depending on the mood of the chef

Pasta of the day 17€

Butcher's Piece 18,50€  
Piece of meat depending on availability

Fishing of the moment 18,50€

Duckling fillet 19,50€  
Creamy celeriac with porcini mushroom sauce

### SIDES

Side of the day 5€

Mesclun salad 5€

Creamy celery 5€

Homemade potatoes 6€

### DESSERTS

Dessert of the moment 6€

Crumble 7€

Salted butter caramel ice cream browkies 7€  
Whipped cream, caramel and chocolate coulis

### KID'S MENU · MAIN COURSE + DESSERT + DRINK · 10€ (From 3 to 12)

Steak and potatoes or  
Fishing of the moment and potatoes

+

Browkies or crumble

+

Yaute Ice Tea or Yaute cola or Water syrup

TO SHARE



## DINNER MENU

### SUSTAINABLE AND RESPONSIBLE CATERING

All dishes are homemade using fresh, seasonal produce.  
We favor products from the region.  
We collect bio-waste which is recycled into compost in Lyon by Les Alchimistes

### STARTERS

Seasonal cream soup <span>V</span>	8€
Creamy vegetables and fried breaded egg <span>V</span>	9€
Poached eggs in a red wine sauce with bacon, mushrooms & croutons	9€
Lyonnaise salad	small 9€ large 15,50€
Salad, perfect egg, bacon, croutons (possibility with turkey ham)	

### HOMEMADE · FRESH & SEASONAL PRODUCTS

Cold cuts board	15€
Cheese board <span>V</span>	15€
Mixed board Mix cold cuts & cheese	17€
Beef rib for 2 pers With potatoes	1,2kg 55€

### SIDES

Side of the day	5€
Mesclun salad	5€
Creamy celery	5€
Homemade potatoes	6€

### DISHES



Chef's burger <i>Depending on the mood of the chef</i>	16€
Pasta of the day	17€
Butcher's Piece <i>Piece of meat depending on availability</i>	18,50€
Fishing of the moment	18,50€
Duckling fillet <i>Creamy celeriac with porcini mushroom sauce</i>	19,50€

### PIZZAS

Margherita <span>V</span> <i>Tomato base, mozzarella</i>	15€
Vegetarian <span>V</span> <i>Cream base, mushrooms, baby spinach</i>	16€
Queen <i>Tomato base, turkey ham, mushrooms</i>	17€
Butcher	18€
4 cheeses <span>V</span>	18€
Raclette <i>Cream base, bacon, raclette, potatoes, rosette, mozzarella</i>	19€
Supplement <i>Coppa, raw ham, turkey ham, mushroom, brie, mozza, egg, baby spinach, potato, salami, Comté cheese</i>	+1,5€

Supplement <i>Abundance cheese, Raclette cheese, Bacon</i>	2€
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### DESSERTS

Dessert of the moment	6€
Crumble	7€
Salted butter caramel ice cream browkies <i>Whipped cream, caramel and chocolate coulis</i>	7€

### KID'S MENU · MAIN COURSE + DESSERT + DRINK · 10€ (From 3 to 12)

Steak and potatoes *or*  
Fishing of the moment and potatoes

+

Browkies *or* crumble

+

Yaute Ice Tea *or* Yaute cola *or* Water syrup