



Le Bouchon

du petit jardin

M E N U

LYON'S CLASSICS

Pâté croûte with foie gras | 9€

Homemade foie gras with apple condiment | 12€

Brioche sausage | 15€
(wine sauce)

Frogs' legs in parsley butter | 15€

Meurette egg | 12€

Andouillette Lyonnaise | 15€
(mustard sauce)

Planche apéro des guignols
(saint-marcellin, cervelle de canut, rosette)
14€ / 2 persons OU 28€ / 4 persons

STREET FOOD

Andouillette Kebab | 14€

Le gnafron, façon corn dog | 8€
(gnafron : Lyonnaise sausage)

Lacquered quaillets | 10€
(grand veneur sauce)

Puffed fries with langoustine mayonnaise | 10€

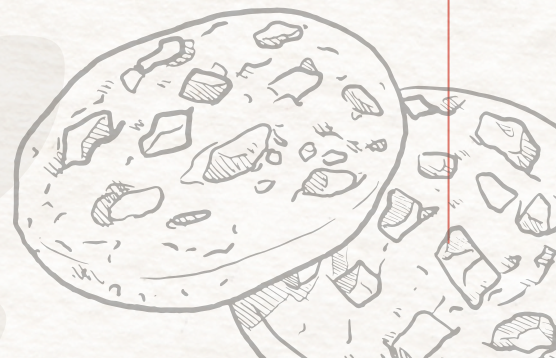
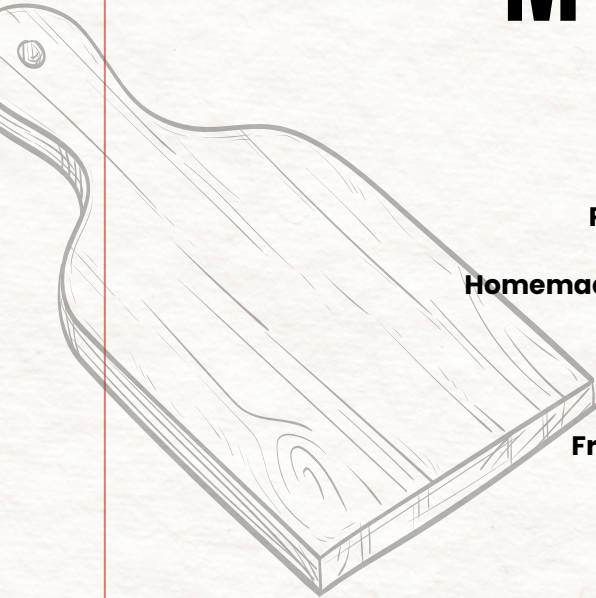
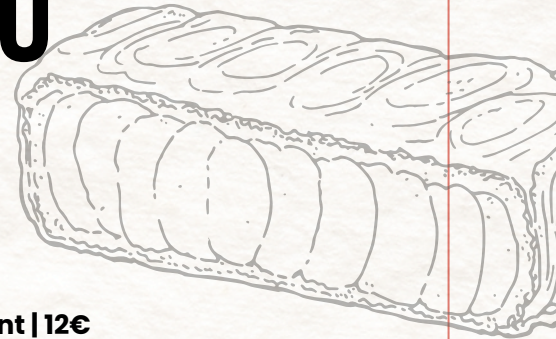
Sweetbread nuggets | 11€
(gribiche sauce)

Roasted Saint-Marcellin in brioche, thyme and honey | 8€

Planche apéro street food | 38€
(for 4 people, choice of 4 street food specialties)

DESSERT

Dessert of the week - 6€





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MENU AT 15€

Dish of the day

+

A glass of wine

+

One coffee

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





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DRINKS

OUR ALCOHOL

Our bottles of red wine | 75cl

AOP Cotes du Rhône famille Perrin | 28€

AOC Cotes 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 Cotes du Rhône | 29€

AOC Chablis la Chablisienne | 36€

IGP Vin du pays du Var, Domaine de Gavoty | 15cl

Red Wine | 5€

White Wine | 5€

Rose Wine | 4€

IGP Vin du pays du Var, Domaine de Gavoty | 50cl

Red Wine | 11€

White Wine | 11€

Rose Wine | 10€

Our beers | 33cl

Session IPA | 6€

Take it easy pale ale | 6€

OUR SOFT DRINKS

Fruit juice SIBIO

Apple juice | 5€

Apricot nectar | 5€

White peach nectar | 5€

Fruit juice LEAMO

Limonade bio | 5€

Cola bio | 5€

Orangeade bio | 5€

Coffee | 2€

