



LYON'S CLASSICS

Pâté croûte with foie gras and truffles		9€
Lyon Rosette	SG	7€
Brioche toaster, pistachio sausage, red wine sauce		15€
Frogs' legs in parsley butter		15€
Cervelle de canut (cheese speciality)	SG	6€
Andouillette Lyonnaise, mustard sauce	SG	15€



STREET FOOD

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



OUR "GONES" FORMULA

Menu at €15

Dish of the day

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A glass of wine or a soft drink

Dish only – 13€50

Dessert of the week – 6€

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 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€

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

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

IIGP 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)	5€
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OUR SOFTS DRINKS

Softs

2.5€