DAILY MENU

From Monday to Friday noon 2 pm except on public holidays, subject to availability.

Dish of the day = 14 €
Dish + dessert of the day = 20 €

TAPAS

Board of chiken nems (6 pièces) * Sweet and sour sauce, romaine salad, mint	14,00 €
Plank of cold cuts * Superior white ham VPF, Mortadella AOP, guenine Lyon rosette PDO, smoked Speck ham	19,50€
Cheese board * Saint Nectaire, Fourme d'Ambert, Chaource Ashen goat Sainte-Maure de Touraine	19,80 €
Mixed cheese board * Assortment of cold cuts and cheeses	19,50 €
Whole sausage to be cut *	10,00 €
Plate of French fries *	6,50 €

* Dishes served continously from 11 :45 to 22 :30

STARTERS OR TO SHARE

Burgundy snails *	x 6 12.50 €
in shells	x 12 19.50 €
Croque-monsieur with truffle cream *	15.50 €
Superior withe ham VPF, truffle cream, small market salad	
Gratinée Lyonnaise *	10.00 €
Onion soup, croutons, cheese	
Small Lyonnaise Salad *	10.50 €
Mixed salad, poached egg, croutons, bacon	
Eggs Meurette	12.50 €
Poached eggs, red wine sauce, bacon, mushrooms, toasted bread	
SALADS XL	
Lyonnaise Salad Large *	
Mixed salad, poached egg, croutons, bacon	14.50 €
Caesar Salad *	16.50 €
Romaine salad, anchovies, chiken filet bacon,	
Parmesan shaving, poached egg, Caesar sauce	
Saint Marcellin Salad on toast *	15.50 €
Mixed salad, saint Marcellin on toast, candied tomatoes, pickles	

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MEATS

 Butcher's Piece according to arrival Piece of beef from France, French fries and salad or pan-fried Vegetables (suppl 3.00 €) > Sauce à part : vigneronne ou poivre vert 	25,00 €
Duck breast with honey and spices Crushed potatoes	25,00 €
Supreme of poultry With cream and mushrooms, potatoes Gratin Dauphinois	25.00 €
Beef tartar* Classic or César, French fries and salad Charolais beef cut with a knife	180 gr : 19,50 € 360 gr : 30,00 €
Burger of the Space * Bun's bread, ground beef steack tomato, red onion, cheddar Mesclun, bacon, tartr sauce, pickles. French fries, and salad	19,50€
Mountain Burger * Bun's bread, gound beef steack,tomato, red onion, raclette cheese Mesclun, bacon, tartar sauce, pickles. French fries and salade	21.00 €
Skewer of pork loin marinated in Espelette pepper, baked apple, chive cream	18,00 €

 * Dishes served continously from 11 :45 to 22 :30

FISH

Salmon steak with lemon butter Rice pilaf and vegetables of the moment Tartar of salmon with citrus * 24.50 € 24.00 €

Fresh salmon, shallots, chives, citrus fruits, French fries and salad

> 20 minutes of patience

HOT DISHES

Ravioles du Dauphiné * with truffle cream

18,50 €

Pike quenelle with shellfish sauce

Quenelle au gratin, button mushrooms, rice

 * Dishes served continously from 11 :45 to 22 :30

FROMAGES

Cottage cheese *	5,50	€

Plain or cream or red fruits coulis

St Marcellin * from Mère Richard half : **5,00 €**

whole : **8,50 €**

Plate of cheeses * 10,00 €

Saint Nectaire, Fourme d'Ambert, Sainte-Maure de Touraine goat cheese

DESSERTS

Lemon meringue pie	8,00 €
Tiramisu with coffee *	8.00 €
Floating island in the style of Grandmother XL *	9,00 €
Rum baba*	8,00 €
Chocolate fondant with English cream *	8,00 €
Gourmet coffee or tea *	9,00 €

according to the Chef's inspiration (5 pièces)

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GLACED CUPS

Colonel *	9,50 €
Lime sorbet (3 scoops), vodka 2cl	
Vigneronne *	9,50 €
Blackcurrent sorbet (3scoops) Marc de Bourgogne 2cl	
Norman *	9,50 €
Apple sorbet (3 scoops), Calvados 2 cl	
Italienne *	9,50 €
Lime sorbet (3 scoops), Limoncello 2cl	
GLACES OR SORBETS of your choice:	
Lime, blaxckcurrant, aplle, chocolate, coffee, strawberry, pistachio, vanila	
2 scoops	6.00 €
3 scoops	7.50 €
> Extra charge for whipped cream	1.00 €

CHILDREN'S MENU 13,50 €

Up to 10 years old

* Dishes served continously from 11 :45 to 22 :30

Chopped styeack + French fries, salad **ou** Chiken nuggets (filet) + f

+ 2 boules de glace

* Dishes served continously from 11 :45 to 22 :30