

## DAILY MENU

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

**Dish of the day = 14,50 €**

**Dish + dessert of the day = 20,50 €**

## TAPAS

<b>Board of chicken nems (6 pièces) *</b>	<b>14,50 €</b>
Sweet and sour sauce, romaine salad, mint	
<b>Vegetable spring rolls (8 pieces)*</b>	<b>14,80 €</b>
Sweet and sour sauce, romaine lettuce, mint	
<b>Guacamole, Tzatziki, tortillas</b>	<b>12,80 €</b>
Vegetable sticks	
<b>Plank of cold cuts *</b>	<b>19,80 €</b>
Superior white ham VPF, Mortadella AOP, guenine Lyon rosette PDO, smoked Speck ham	
<b>Cheese board *</b>	<b>19,80 €</b>
Assorted cheese	
<b>Mixed cheese board *</b>	<b>19,80 €</b>
Assortment of cold cuts and cheeses	
<b>Roast Camembert with honey</b>	<b>13,50 €</b>
<b>Whole sausage to be cut *</b>	<b>12,00 €</b>
<b>Focaccia trio</b>	
Speck, parmesan basil/Candied peppers basil/Dried tomatoes, taggiasche olives	<b>19,50 €</b>
<b>Plate of French fries *</b>	<b>6,50 €</b>
<b>Homemade pistachio terrine*</b> (toast and gherkins)	<b>12,00 €</b>
<b>Mussels au gratin with parsley butter (9 pieces)</b>	<b>14,50 €</b>

\* Dishes served continuously from 11 :45 to 22 :30

Alcohol abuse is dangerous for your health, consume in moderation

Origin of the meats E.U-We no longer accept checks

## STARTERS OR TO SHARE

<b>Burgundy snails *</b>	x 6	<b>13,00 €</b>
in shells	x 12	<b>20,80 €</b>
<b>Croque-monsieur with truffled ham *</b>		<b>16,00 €</b>
VPF superior white truffle ham emmental, small market salad		
<b>Homemade pistachio terrine (toast and gherkins)</b>		<b>12,00 €</b>
<b>Small Lyonnaise Salad *</b>		<b>11,80 €</b>
Mixed salad, poached egg, croutons, bacon		

## SALADS XL

<b>Lyonnaise Salad Large *</b>		
Mixed salad, poached egg, croutons, bacon		<b>14,80 €</b>
<b>Caesar Salad *</b>		<b>16,50 €</b>
Romaine salad, anchovies, chicken filet bacon, Parmesan shaving, poached egg, Caesar sauce		
<b>Poke Bowl Signature -Salmon or chicken</b>		<b>19,00 €</b>
Raw salmon or chicken, avocado, pickles, grated carrots, kidney beans, cucumbers, radishes pineapple, rice, sweet/savory or savory soy sauce		

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## MEATS

### **Beef entrecote** (approx. 250 g)

Piece of beef from France, gratin dauphinois and salad or pan-fried\*\*

**28,90 €**

> **Sauce à part** : tartar or green pepper

### **Duck breast rosemary sauce**

**25,80 €**

Sweet potato purée, roasted courgettes with rosemary sauce\*\*

### **Beef tartar\***

180 gr : **19,90 €**

**Classic or César**, French fries and salad\*\*

360 gr : **32,00 €**

Charolais beef cut with a knife

**suppl egg on horseback**

**2,50 €**

### **Burger de l'Espace \***

**19,80 €**

Bun's, minced beef steak, tomato, red onion, cheddar cheese, Mesclun, tartar sauce, gherkins. Chips and salad\*\*

### **Escalope Milanaise**

**25,00 €**

Veal escalope, linguini, tomato sauce\*\*

**\*\*Vegetables (suppl 3.50 €)**

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## FISH

<b>Tartar of salmon with citrus *</b>	<b>24,00 €</b>
Fresh salmon, shallots, chives, citrus fruits, French fries and salad	
<b>Pike quenelle with shellfish sauce</b>	<b>19,90 €</b>
Quenelle au gratin, button mushrooms, rice	
<b>&gt; 20 minutes of patience</b>	
<b>Aioli with cod and vegetables</b>	<b>29,80 €</b>

## HOT DISHES

<b>Oven-roasted Camembert with honey</b>	<b>18,50 €</b>
Smoked cured ham, steamed potatoes	
<b>Ravioles du Dauphiné * with truffle cream</b>	<b>19,80 €</b>
<b>Coquillettes with truffled ham, soft-boiled egg, Emmental sauce *</b>	<b>18.50 €</b>
<b>Andouillette Lyonnaise with veal strawberry and mustard sauce*</b>	<b>24,00 €</b>
Gratin dauphinois	

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## FROMAGES

<b>Cottage cheese *</b> Plain or cream or red fruits coulis	<b>5,80 €</b>
<b>St Marcellin *</b> from Mère Richard	half : <b>5,00 €</b> whole : <b>8,50 €</b>
<b>Plate of cheeses *</b>	<b>11,00 €</b>

## DESSERTS

<b>Pie of the day</b>	<b>8,00 €</b>
<b>chocolate mousse *</b>	<b>8,00 €</b>
<b>Floating island in the style of Grandmother XL *</b>	<b>9,50 €</b>
<b>Rum baba*</b>	<b>8,50 €</b>
<b>Chocolate fondant with English cream *</b>	<b>8,00 €</b>
<b>Gourmet coffee or tea *</b> according to the Chef's inspiration (5 pièces)	<b>9,50 €</b>
<b>Citrus rice pudding*</b>	<b>8,00 €</b>

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## GLACED CUPS

<b>Colonel *</b> Lime sorbet (3 scoops), vodka 2cl	<b>9,80 €</b>
<b>Vigneronne *</b> Blackcurrent sorbet (3scoops) Marc de Bourgogne 2cl	<b>9,80 €</b>
<b>Norman *</b> Apple sorbet (3 scoops), Calvados 2 cl	<b>9,80 €</b>
<b>Italienne *</b> Lime sorbet (3 scoops), Limoncello 2cl	<b>9,80 €</b>

## GLACES OR SORBETS of your choice:

Lime, blackcurrant, apple, chocolate, coffee, strawberry, pistachio, vanilla	
<b>2 scoops</b>	<b>6,00 €</b>
<b>3 scoops</b>	<b>7,50 €</b>
> <b>Extra charge for whipped cream</b>	<b>1,00 €</b>

### CHILDREN'S MENU 13,50 €

Up to 10 years old

Chopped steak + French fries, salad

**ou** Chicken nuggets (filet) + f

**+ 2 boules de glace**

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