

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

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

* 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

Burgundy snails *	x 6	13,80 €
in shells nice size	x 12	21,80 €
Croque-monsieur with truffled ham *		16,00 €
VPF superior white truffle ham emmental, small market salad		
Homemade pistachio terrine (toast and gherkins)		12,00 €
Small Lyonnaise Salad *		12,00 €
Mixed salad, poached egg, croutons, bacon		

SALADS XL

Lyonnaise Salad Large *		
Mixed salad, poached egg, croutons, bacon		14,90 €
Caesar Salad *		16,50 €
Romaine salad, anchovies, chicken filet bacon, Parmesan shaving, poached egg, Caesar sauce		
Poke Bowl Signature -Salmon or chicken		19,00 €
Raw salmon or chicken, avocado, pickles, grated carrots, kidney beans, cucumbers, radishes pineapple, rice, sweet/savory or savory soy sauce		
Tomato and Mozza*		16,00 €
Seasonal tomato, pesto, Buffalo		

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MEATS

Beef entrecote (approx. 250 g)	28,90 €
Piece of beef from France, French fries and salad or pan-fried**	
> Sauce à part : tartar or green pepper	
Duck breast with honey and spices	25,80 €
Ratatouille with honey and spice 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. French fries and salad**	
Vitello Tonnato *	24,00 €
Slices of veal, tuna sauce, egg yolks, anchovy fillets, capers	
Beef Carpaccio*	19,80 €
Pesto, parmesan shavings, French fries salad rocket **	
Escalope Milanaise	25,00 €
Veal escalope, linguini, tomato sauce**	

****Vegetables (suppl 3.50 €)**

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FISH

Tartar of salmon with citrus *	24,00 €
Fresh salmon, shallots, chives, citrus fruits, French fries and salad	
Pike quenelle with shellfish sauce	20,50 €
Quenelle au gratin, button mushrooms, rice > 20 minutes of patience	
Bouchot mussels	19,80 €
Chicken or marinières, pommes frites	
Grilled octopus tentacle in parsley sauce	27,80 €
Ratatouille	

HOT DISHES

Oven-roasted Camembert with honey	18,90 €
Smoked cured ham, steamed potatoes	
Ravioles du Dauphiné * with truffle cream	19,80 €
Coquillettes with truffled ham, soft-boiled egg, Emmental sauce *	18,80 €

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FROMAGES

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

DESSERTS

Pie of the day (seasonal fruit)	8,00 €
Chocolate mousse *	8,00 €
Pavlova with red fruits*	9,00 €
Lemon meringue tartlet*	8,00 €
Floating island in the style of Grandmother XL *	9,50 €
Rum baba*	8,50 €
Chocolate fondant with English cream *	8,00 €
Gourmet coffee or tea *	9,50 €
according to the Chef's inspiration (5 pièces)	

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GLACED CUPS

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

GLACES OR SORBETS of your choice:

Lime, blackcurrant, apple, chocolate, coffee, strawberry, pistachio, vanilla	
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

Chopped steak + French fries, salad

ou Chicken nuggets (filet) + f

+ 2 boules de glace

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