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 chiken nems (6 pièces) *	14,90 €
Sweet and sour sauce, romaine salad, mint	
Vegetable spring rolls (8 pieces)*	14,80 €
Sweet and sour sauce, romaine lettuce, mint	
Guacamole, Tzatziki, tortillas	12.90 €
Vegetable sticks	
Plank of cold cuts XL *	19,90€
Superior white ham VPF, Mortadella AOP,	
guenine Lyon rosette PDO, smoked Speck ham	
Cheese board XL*	19,90 €
Assorted cheese	
Mixed cheese board *	19,90€
Assortment of cold cuts and cheeses	
Roast Camembert with honey	14,00 €
Whole sausage to be cut *	12,00 €
Plate of French fries *	6,50 €
Homemade terrine* (toast and gherkins)	12,00 €
Mussels au gratin with parsley butter (9 pieces)	14,60 €

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

STARTERS OR TO SHARE

Burgundy snails * X &	3 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	
Suppl egg 1,50 €	
Homemade terrine (toast and gherkins)	12,00 €
Small Lyonnaise Salad *	12,50 €
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, chiken filet bacon, Parmesan shaving, poached egg,	
Caesar sauce	
Harmony of vegetables and creamy buratta *	15,00 €
Red beets and candied carrots, hazelnuts, arugula, hazelnut oil buratta	
Poke Bowl Signature -Salmon or chicken	19,00€
Raw salmon or chicken, avocado, pickles red cabbage, cebettes, , kidney beans, o	cucumbers,
radishes pineapple, rice, sweet/savory or savory soy sauce	

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

HOT MEALS

Oven-roasted Camembert with honey	19,00 €
Smoked cured ham, steamed potatoes	
Faux filet of beef (approx. 250 g)	25,80 €
Piece of beef from France,French fries and salad or pan-fried**	
> Sauce à part : tartar or green pepper winegrower	
Whole duck breast with rosemary	28,00 €
Gratin dauphinois, roasted vegetables, 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	
Burger de l'Espace *	19,80 €
Bun's, minced beef steak, tomato, red onion, cheddar cheese,	
Mesclun, tartar sauce, gherkins. French fries and salad**	
Genuine Lyonnaise andouillette with veal strawberry, AAAAA mustard sauce	24,00 €
Potato gratin	
Escalope Milanaise	25,00 €
Veal escalope, penne, tomato sauce	

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

^{**} Ratatouille (suppl 3.50 €)

** Gratin dauphinois (suppl 3.50 €)

** Rice pilaf (suppl 2.00 €)

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	
Grilled tuna steack	26,00€
Grilled tuna, Thai-style sauce, ratatouille	

- ** Ratatouille (suppl 3.50 €)
- ** Gratin dauphinois (suppl 3.50 €)
- ** Rice pilaf (suppl 2.00 €)

VEGETARIAN MEALS

Ravioles du Dauphiné * with truffle cream 19,90 €
Poke Bowl Signature * 16,50 €

Avocado, pickles, red cabbage, cebettes, red beans, cucumbers, radishes, rice, pineapple sweet/savoury or savoury soy sauce

Penne Caponata * 15.50 €

Penne, eggplant, zucchini, tomatoes, capers, black olives, basil, parmesan cheese

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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 (According to Chef's inspiration)	8,00 €
Chocolate mousse *	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 * according to the Chef's inspiration (5 pièces)	9,50 €

according to the Chef's inspiration (5 pièces)

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GLACED CUPS

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

GLACES OR SORBETS of your choice:

Lime, blaxckcurrant, aplle, chocolate, coffee, strawberry, pistachio, vanila

2 scoops	6,00 €
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3 scoops	7,50 €
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> Extra charge for whipped cream	1,50 €

CHILDREN'S MENU 14,00 €

Up to 8 years old

Chopped styeack + French fries, salad ou Cordon bleu +fried potatoes, salad + 2 boules de glace

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