






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) *	14,90 €
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 pistachio terrine* (toast and gherkins)	12,00 €
Mussels au gratin with parsley butter (9 pieces)	14,60 €
Chicken tenders	8,00 €
 suitable for vegetarians	

*** 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

Gravlax salmon, cream	14,00€
Toasted bread	
Harmony of vegetables and Mozzarella Di Bufala * 	15,00 €
Red beets and candied carrots, hazelnuts, arugula, hazelnut oil mozzarella Di Bufala	
Mozzarella Di Bufala with seasonal tomatoes 	15,00 €
Pesto, basil, breadsticks	
Poke Bowl Signature chicken  (without chicken :16,50 €)	19,00 €
Raw chicken, avocado, pickles red cabbage, cabbettes, , kidney beans, cucumbers, radishes pineapple, rice, sweet/savory or savory soy sauce	
Homemade terrine (toast and gherkins)	12,00 €
Paté croute with foie gras and trumpets of death	12,00 €
"Maison Gast Les Halles de Lyon Paul Bocuse"	
And onion compote	
Croque-monsieur with truffled ham *	16,00 €
VPF superior white truffle ham emmental, small market salad	
Suppl egg 1,50 €	
Lyonnaise Salad Large *	14,90 €
Mixed salad, poached egg, croutons, bacon	
Caesar Salad *	16,50 €
Romaine salad, anchovies, chicken filet bacon, Parmesan shaving, poached egg, Caesar sauce	

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TO BE CONTINUED

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	
Beef tartar*	180 gr : 19,90 €
Classic or César , French fries and salad**	360 gr : 32,00 €
Charolais beef cut with a knife	
Beef carpaccio *	
Pesto, parmesan shavings, French fries, salad **	18.00 €
Burger de l'Espace *	19,80 €
Bun's, minced beef steak, tomato, red onion, cheddar cheese, Mesclun, tartar sauce, gherkins. French fries and salad**	
Escalope Milanaise	22,00 €
Veal escalope, penne, tomato sauce	
Poultry supreme Basquaise style	18,00 €
Grenaille potatoes**	
Tartar of salmon with citrus *	24,00 €
Fresh salmon, shallots, chives, citrus fruits, French fries and salad	
Back of cod roasted with thyme	24.00 €
Potatoes, ratatouille	
Pike quenelle with shellfish sauce	20,50 €
Quenelle au gratin, button mushrooms, rice	
> 20 minutes of patience	
Linguine with pesto 	16.00 €
Parmesan shavings	

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** Ratatouille (suppl 3.50 €)

** Small potatoes (suppl 3.00 €)

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CHEESE

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 €
Floating island in the style of Grandmother XL *	9,50 €
Chocolate mousse *	8,00 €
Pavlova with red fruits	9,00 €
Fresh fruit salad	8,00 €
Gourmet coffee or tea *	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, blackcurrent, apple, chocolate, coffee, strawberry, pistachio, vanilla	
2 scoops	6,00 €
3 scoops	7,50 €
> Extra charge for whipped cream	1,50 €

CHILDREN'S MENU 14,00 €

Up to 8 years old

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

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MENU LYONNAIS
32.00 €

Pâté croute with foie gras
“ Maison Gast Les Halles de Lyon Paul Bocuse ”
And onion compote

Pike quenelle, shellfish sauce
Quenelle au gratin, button mushrooms, rice

Cheese
Plain fromage blanc, cream or fruit coulis
Or
Seasonal fruit tart

(Cheese and dessert suppl :5,00 €)

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