



## LUNCH MENU

### DAILY SPECIAL

Monday to Friday lunchtime only

**DISH OF THE DAY** 15,50€

**STARTER + DISH OF THE DAY or DISH OF THE DAY + DESSERT** 17,50€

**STARTER + DISH OF THE DAY + DESSERT** 20€

### STARTERS

Eggplant caviar and homemade pita bread 8€

Hummus and homemade pita bread 8€

Mint cucumber tartare 8€  
Homemade pita bread and fresh cheese

### SALADS

Curry Chicken Salad small 9€ large 15,50€

Lyonnaise salad  
Salad, perfect egg, bacon, croutons (possibility with turkey ham)

Goat cheese and honey brick salad

### HOMEMADE · FRESH & SEASONAL PRODUCTS

Butcher board 14€  
Coppa, rosette, raw ham, grison

Cheese board 14€  
Brie, goat manure cheese, abundance

Mixed board 17€  
Mix of cold cuts and cheeses

Mezze 16€  
Hummus, eggplant caviar, cucumber tartare and homemade pita bread

### SUSTAINABLE AND RESPONSIBLE CATERING

All dishes are homemade using fresh, seasonal produce.  
We favor products from the region.  
We collect bio-waste which is recycled into compost in Lyon by Les Alchimistes



### DISHES

Chef's burger, potatoes and salad 16€  
Depending on the mood of the chef

Ravioli of the moment gratinated in the oven 17€

Butcher's Piece 18€  
Piece of meat depending on availability

Fishing of the moment 18€

Roast half-cockerel 19€  
Accompanied by a duo of parsnips

### SIDES

Side of the day 5€

Mesclun salad 5€

Creamy parsnip 5€

Roasted parsnip 5€

Homemade potatoes 6€

### DESSERTS

Dessert of the moment 5,50€

Seasonal fruit tartare and sorbet 6€

Peach melba 6€

Ice cream (3 scoops of your choice) 8€

Vanilla, Chocolate, caramel, mango, passion fruit, strawberry, raspberry, lime

+ Additional whipped cream or homemade coulis (chocolate, caramel, red fruits) +1€

**Kid's menu · MAIN COURSE + DESSERT + DRINK · 10€ (From 3 to 12)**

Steak and potatoes  
or fishing of the moment and potatoes

+

Fruit tartare or 2 scoops of ice cream of your choice

+

Yaute Ice Tea or Yaute cola or Water Syrup

TO SHARE



## DINNER MENU

### SUSTAINABLE AND RESPONSIBLE CATERING

All dishes are homemade using fresh, seasonal produce.  
We favor products from the region.  
We collect bio-waste which is recycled into compost in Lyon by Les Alchimistes

### STARTERS

- Eggplant caviar and homemade pita bread V 8€
- Hummus and homemade pita bread V 8€
- Mint cucumber tartare V 8€  
*Homemade pita bread and fresh cheese*

### SALADS

- Curry Chicken Salad small 9€ large 15,50€
- Lyonnaise salad  
*Salad, perfect egg, bacon, croutons (possibility with turkey ham)*
- Goat cheese and honey brick salad V

### FAIT MAISON · PRODUITS FRAIS & DE SAISON

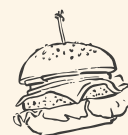
TO SHARE

- Butcher board 14€  
*Coppa, rosette, raw ham, grison*
- Cheese board V 14€  
*Brie, goat manure cheese, abundance*
- Mixed board 17€  
*Mix of cold cuts and cheeses*
- Mezze V 16€  
*Hummus, eggplant caviar, cucumber tartare and homemade pita bread*

### SIDES

- Side of the day 5€
- Mesclun salad 5€
- Creamy parsnip 5€
- Roasted parsnip 5€
- Homemade potatoes 6€

### DISHES



- Chef's burger, potatoes and salad 16€  
*Depending on the mood of the chef*
- Ravioli of the moment gratinated in the oven 17€
- Butcher's Piece 18€  
*Piece of meat depending on availability*
- Fishing of the moment 18€
- Roast half-cockerel 19€  
*Accompanied by a duo of parsnips*

### PIZZAS

- Margherita V 14€  
*Tomato base, mozzarella*
- Vegetarian V 15€  
*Cream base, mushrooms*
- Regina 16€  
*Tomato base, turkey ham, mushrooms*
- Butcher 18€  
*Tomato base, coppa, raw ham, grison*
- 4 cheeses V 18€  
*Cream base, Brie, goat manure cheese, abundance, mozzarella*
- Goat & honey V 18€  
*Cream base, goat manure cheese, honey*
- Supplement +1,5€  
*Coppa, ham, raw ham, turkey ham, mushroom, brie, mozza, egg, nuts, chicken curry*
- Supplement 2€  
*Grisons, abundance, Goat + honey*

### DESSERTS

- Dessert of the moment 5,50€
- Seasonal fruit tartare and sorbet 6€
- Peach melba 6€
- Ice cream (3 scoops of your choice) 8€  
*Vanilla, Chocolate, caramel, mango, passion fruit, strawberry, raspberry, lime*  
*+ Additional whipped cream or homemade coulis (chocolate, caramel, red fruits)* +1€

**Kid's menu · MAIN COURSE + DESSERT + DRINK · 10€ (From 3 to 12)**

- Steak, potatoes or fishing of the moment, potatoes  
+
- Fruit tartare or 2 scoops of ice cream of your choice  
+
- Yaute Ice Tea or Yaute cola or Water Syrup