

STARTERS

Beef salad (sliced beef shin with vinaigrette sauce, gerkins and onions, served cold)	11 €
Chef Terrine (pork, veal and poultry kidney)	11 €
Hot Sausage with mildly warm lentils	11 €
Lyonnais salad (green salads, hot croutons, stirred bacon, poached egg)	11 €
Assorted cured	12 €
Artichoke heart and green beans	12 €
Foie gras and toasts	15 €
Crayfish salad	16 €
Fresh artichoke heart with foie gras	16 €
Salade gourmande (green salad, green beans, fresh mushrooms, foie gras)	17 €

MEAT

Beef tongue	14 €
«Andouillette» with mustard sauce	14 €
Tripe « Mode Abel »	15 €
Black Pudding with apples	15 €
Flank Steak with shallots, gratineed macaronis	16 €
Beef tartar, sauteed potatoes, green salad	17 €
Veal liver « Mère Abel » emincé	18 €
Veal Head « sauce gribiche »	18 €
Veal kidney with madeira wine, pilaf rice and poultry stock	18 €
Veal Kidney escalope with Bercy sauce	18 €
Garnished beef rib-eye	19 €

LYONNAISE SPECIALTIES

Hen « sauce supreme »	16 €
Gratineed home made Pike quenelle (25 minuts)	18 €
Crayfish gratin	24 €
Roasted veal chop with his sauce, pilaf rice (25 minuts)	26 €
The famous chicken with morels and cream, pilaf rice	29 €

Each dish is served with pilaf rice

OTHER SIDES

Gratineed macaronis, vegetables of the day	7 €
Gratin dauphinois	8 €
Morels sauce	10 €

DESSERTS

Crème caramel	6 €
Chocolate Mousse	7 €
Pastry of the day	7 €
Home made Apple Pie	8 €
Rum baba & chantilly cream	8 €
Chestnut sorbet with chocolate sauce	8 €
Vanilla ice with chocolate sauce	8 €

MENUS

MENU « TERROIR DISCOVERY » 22 €

- Home made terrine **or** Lyonnaise salad **or** Hot sausage with lentils
- Hen « sauce supreme » with rice **or** Tripe Sausage with mustard sauce
- Today's dessert

MENU « COMME CHEZ LA MERE » 33 €

- Fresh Artichoke heart with foie gras **or** Crayfish Salad
- Gratineed homemade Pike quenelle **or** veal kidney with madeira wine
- Cheese **or** today's dessert

MENU « DEGUSTATION A LA VOUTE » 39 €

- Foie gras and toasts **or** Salade gourmande
- Chicken with morchella and cream **or** Gratineed crayfish
- Half Saint marcellin Cheese **or** Dessert.

