

Cold dishes

Marinated summer squash and gherkin from Buyon, herb salad	7€
Smoked carp tarama	10€
Chiffonade of pork topside from Aveyron <i>(FR)</i> , cooked in hay	12€
Mushrooms tartare with snails from the Monts du Lyonnais, turnip and shiso	14€

Hot dishes

Fried polenta with tomme cheese from Beaujolais, Kalamata olives (x2)	8€
Smoked butter mushrooms skewer, tonkatsu sauce, puffed buckwheat (x3)	9€
Beef from Clavisy <i>(FR)</i> brined, smoked, cooked, coco beans with tomato, burnt cabbage	18€
Fish of the day from Noé Ateliers de la Mer, green beans, raspberry and sea spaghetti	20€

Cheeses

Assortment of local cheeses	8€
Matured (1 month) bleu from Beaujolais with koji	9€

Dessert

Milk jam sorbet, biscuit and peach in fir syrup, pine nut praline	9€
Brioche waffle, dulcify cream, summer truffle, chesnut mushroom, balsamic reduction	12€

"La Ballade"

6-course surprise menu

48 €

omnivorous or vegetarian

Wine pairing

76 €

4 glasses

Two-Course Lunch

Served at lunchtime on Tuesday and Friday, except public holidays

**Starter of the day + Main course of the day
ou Main course of the day + Dessert of the day**

25 €

***A cover without meal, accompanying or not honoured will be charged 15€.
No children's menu.***

**For more details on wines by the glass
and the vintages, ask us!**

*Please inform us if you have any food allergies or special dietary requirements.
Traces of allergens may be present in dishes.
The list of allergens is available on request.*

Net prices, taxes, service and Nordaq filtered still or sparkling water included.

