

# Le Garde Manger de Substrat

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## To share... or not

Steamed brioche Bao style,  
pulled lacquered pork, garlic cream,  
pickles, zaatar 10€

Pan-fried oyster mushrooms,  
pepper and kosho citrus fruits cream 10€

Spring cauliflower tempura, anchoïade and sesame 15€

Snails from the Monts du Lyonnais,  
whiskey beurre blanc, wild garlic baby vegetables 15€

## Our dishes

Smoked butter grilled octopus, yellow courgette,  
smoked carp and caper sauce vierge, tomato coulis 21 €

Brisket style beef sirloin *(FR)*,  
sheep's cheese polenta, herb and flower salad,  
peanut 24€

Pan-fried chanterelles and new potatoes,  
lardo bianco, toast powder, Koji blue cheese cream 24€

## Cheese

Local cheeses 10€

## Desserts

Pine needles whipped cream,  
Chartreuse elixir cherries, praline tuile 10€

Popcorn ice cream, miso caramel,  
fermented tangerine, biscuit 10€

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## "Garde Manger de Substrat" Menu

*Served at dinner from Tuesday to Saturday and at lunch on Saturdays and on public holidays.*

### **3-courses**

**39€/pers**

of your choice, per person

### **5-courses surprises**

**50 €**

Amuse-bouche + Starter + 2 Main courses + Dessert  
omnivorous or vegetarian

### **5-courses surprises menu with wine pairing**

**79 €**

Amuse-bouche + Starter + 2 Main courses + Dessert  
omnivorous or vegetarian  
4 glasses

***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.*

