

# Le Garde Manger de Substrat

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## To share... or not

Steamed brioche Bao style,  
pulled wild boar, stew sauce and garlic cream,  
pickles, zaatar 10€

Creamy einkorn, pumpkin and sunflower seeds,  
brewer's yeast onion soubise made in a siphon 11€

Mediterranean crudo with roasted barley garum,  
olive oil and lemon 15€

Snails from the Monts du Lyonnais,  
glazed vegetables, chicory, carrot juice 15€

## Our dishes

Quail leg *(FR)*,  
pan-fried Violet artichoke and oyster mushroom,  
Koji blue cheese sauce 21€

Clavisy lamb *(FR)*, smoked beetroot mille-feuille,  
pickled vegetables jus 22€

Stuffed cabbage, fish mousseline with truffle,  
full-bodied fish stock 24€

## Cheese

Local cheeses 10€

## Desserts

Chips and crémeux Jerusalem artichoke with vanilla,  
hazelnut financier, pear tartare  
with lemon and lemon balm 10€

Date fritter, honey and pollen ice cream 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.*

