

# Le Garde Manger de Substrat

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## To share... or not

Steamed brioche Bao style, pulled lamb, garlic cream, pickles, zaatar	10€
Cold split pea soup with sheep's yogurt, citrus kosho with chili and ginger	10€
Grilled mini green asparagus, anchovies, relish sauce	15€
Snails from the Monts du Lyonnais, glazed vegetables, chicory, carrot juice	15€

## Our dishes

Poivrade artichoke Garbure gratinated with grattons	19€
Aveyron veal breaded in the rib <i>(FR)</i> , tomato sauce with cream and smoked carp, caper, vegetables Achar	24€
Large roasted and lacto-fermented white asparagus, smoked bacon, parmesan and toasted bread sauce	24€

## Cheese

Local cheeses	10€
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## Desserts

White asparagus blancmange, strawberry and rhubarb in their own juice, hazelnut oil, dried fruit nougatine	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.*

