

Le Garde Manger de Substrat

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€
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 <i>(FR)</i> , pan-fried Violet artichoke and oyster mushroom, Koji blue cheese sauce	21 €
Aveyron veal breaded in the rib <i>(FR)</i> , tomato sauce with cream and smoked carp, caper, vegetables Achar	24€
Green asparagus, cuttlefish and bacon, ink emulsion and black truffle	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.

