



**DINNER MENU 29 €**  
**(English menu)**

**Starters**

Poached egg into a wine sauce  
Lyonnaises delicatessen  
Lentil salad (caviar de la Croix-Rousse)  
Lyonnais salad  
Boar Terrine

**Mains courses**

Black pudding with apple  
or  
Small chetterling sausage with mustard sauce  
or  
Stew of pork cheeks  
or  
Quenelle with nantua sauce and crayfish  
or  
Calf head with ravigotte sauce  
or  
Chicken with vinegar sauce  
or  
Cake of chicken liver

**Selection of cheeses**

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**Desserts**

**Wine list**

Pots lyonnais 46 cl: Morgon/Chardonnay/Rosé/Côtes du Rhône, 9.80 €  
Morgon (« Les Charmes ») – 75 cl...23.50 € / Magnum...48.50 €  
Beaujolais blanc (Jean-Paul Brun) – 75 cl...30.00 € / Magnum...62.00 €  
Crozes Hermitage (LucTardy) – 75 cl...29.00 € / Magnum...60.00 €  
Cote Rôtie (Christophe Pichon) – 75 cl...52.00 € / Magnum...113.00 €  
Champagne Lanson – 75 cl... 55.00 € / Magnum...120.00 €  
Champagne Perrier Jouet – 75 cl... 60.00 € / Magnum...135.00 €  
Condrieu (Montez ou Pichon) – 75 cl...52.00 € / Magnum (Montez)...109.00 €