



## LUNCH MENU

### DAILY SPECIAL

Monday to Friday lunchtime only

<b>DISH OF THE DAY</b>	16,50€
<b>STARTER + DISH OF THE DAY or DISH OF THE DAY + DESSERT</b>	19€
<b>STARTER + DISH OF THE DAY + DESSERT</b>	22€

### STARTERS

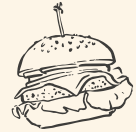
Seasonal cream soup	8€
Poached eggs in a red wine sauce with bacon & croutons	8€
Baby spinach & ricotta salad	9€
Lyonnaise salad	9€ <small>small</small> 15,50€ <small>large</small>
<i>Salad, perfect egg, bacon, croutons (possibility with turkey ham)</i>	

### HOMEMADE · FRESH & SEASONAL PRODUCTS

Cold cuts board	15€
Cheese board	15€
Mixed board <i>Cold cuts and cheese board</i>	17€
Cheddar Potatoes	7,50€
Chicken drumsticks <i>Tex Mex</i>	by 6 7€    by 8 9€    by 12 13€

### SUSTAINABLE AND RESPONSIBLE CATERING

All dishes are homemade using fresh, seasonal produce.  
We favor products from the region.  
We collect bio-waste which is recycled into compost in Lyon by Les Alchimistes



### DISHES

Chef's burger <i>Depending on the mood of the chef</i>	16€
Vegetarian shepherd's pie	16€
Pâtes du jour	17€
Butcher's Piece <i>Piece of meat depending on availability</i>	18,50€
Fishing of the moment	18,50€
Duck tournedos <i>Homemade mashed potatoes, porcini mushroom sauce</i>	19,50€

### SIDES

Side of the day	5€
Mesclun salad	5€
Homemade mashed potatoes	6€
Homemade potatoes	6€
Cheddar potatoes	7,50€

### DESSERTS

Dessert of the moment	6€
Roasted pear	6€
Tiramisu	7€
Brownies	7€

### KID'S MENU · MAIN COURSE + DESSERT + DRINK · 10€ (From 3 to 12)

Steak and potatoes *or*  
Fishing of the moment and potatoes

+

Brownies *or* roasted pear

+

Yaute Ice Tea *or* Yaute cola *or* Water syrup

TO SHARE



## DINNER MENU

### SUSTAINABLE AND RESPONSIBLE CATERING

All dishes are homemade using fresh, seasonal produce.  
We favor products from the region.  
We collect bio-waste which is recycled into compost in Lyon by Les Alchimistes

### STARTERS

Seasonal cream soup <span>V</span>	8€
Poached eggs in a red wine sauce with bacon & croutons	8€
Baby spinach & ricotta salad	9€
Lyonnaise salad	9€ <small>small</small> 15,50€ <small>large</small>
<i>Salad, perfect egg, bacon, croutons (possibility with turkey ham)</i>	

### HOMEMADE · FRESH & SEASONAL PRODUCTS

Cold cuts board	15€
Cheese board <span>V</span>	15€
Mixed board <i>Cold cuts and cheese board</i>	17€
Cheddar Potatoes	7,50€
Chicken drumsticks <i>Tex Mex</i>	by 6 7€ by 8 9€ by 12 13€

### SIDES

Side of the day	5€
Mesclun salad	5€
Creamy celery	5€
Homemade potatoes	6€
Cheddar potatoes	7,50€

### PLATS



Chef's burger <i>Depending on the mood of the chef</i>	16€
Vegetarian shepherd's pie <span>V</span>	16€
Pâtes du jour	17€
Butcher's Piece <i>Piece of meat depending on availability</i>	18,50€
Fishing of the moment	18,50€
Duck tournedos <i>Homemade mashed potatoes, porcini mushroom sauce</i>	19,50€

### PIZZAS

Margherita <span>V</span>	15€
<i>Tomato base, mozzarella</i>	
Vegetarian <span>V</span>	16€
<i>Cream base, mushrooms, baby spinach</i>	
Queen	17€
<i>Tomato base, turkey ham, mushrooms</i>	
Butcher	18€
4 cheeses <span>V</span>	18€
Raclette	19€
<i>Cream base, bacon, raclette, potatoes, rosette, mozzarella</i>	
Supplement	+1,5€
<i>Coppa, raw ham, turkey ham, mushroom, brie, mozza, egg, baby spinach, potato, salami, Comté cheese</i>	
Supplement	2€
<i>Abondance cheese, Raclette cheese, Bacon</i>	

### DESSERTS

Dessert of the moment	6€
Roasted pear	6€
Tiramisu	7€
Brownies	7€

### KID'S MENU · MAIN COURSE + DESSERT + DRINK · 10€ (From 3 to 12)

Steak and potatoes *or*  
Fishing of the moment and potatoes

+

Browkies *or* crumble

+

Yaute Ice Tea *or* Yaute cola *or* Water syrup