

LUNCH MENU

FORMULA OF THE DAY

Monday to Friday lunchtime only

DISH OF THE DAY 16,50€

**STARTER + DISH OF THE DAY OR
DISH OF THE DAY + DESSERT** 19€

**STARTER + DISH OF THE DAY +
DESSERT** 22€

STARTERS

| | Small | Large |
|---------------------|-------|--------|
| Eggplant caviar | 8€ | |
| Lyonnaise salad | 9€ | 15,50€ |
| Seafood salad | 9€ | 15,50€ |
| Chicken curry salad | 9€ | 15,50€ |
| Veggie poke | 9€ | 15,50€ |

FAIT MAISON · PRODUITS FRAIS & DE

TO SHARE



| | |
|--|-----|
| Charcuterie board | 17€ |
| Cheese board  | 17€ |
| Mixed board <i>Mix of cold meats and cheeses</i> | 20€ |

SUSTAINABLE AND RESPONSIBLE CATERING

All dishes are homemade from fresh, seasonal produce.
We give preference to local products from the region.
We collect bio-waste, which is composted in Lyon by Les Alchimistes.



PLATES

| | |
|---|--------|
| Chef's burger & potatoes <i>Depending on the chef's mood</i> | 16€ |
| Veggie bagel & potatoes  | 16€ |
| Vegetarian lasagne  | 16,50€ |
| Risotto of the moment | 17€ |
| Butcher's pieceer | 18,50€ |
| Fishing of the moment | 18,50€ |
| Duck breast 1/2 | 19,50€ |
| Whole duck breast | 23,50€ |

SIDES

| | |
|-------------------|----|
| Side of the day | 5€ |
| Mesclun salad | 5€ |
| Homemade potatoes | 6€ |
| Sun vegetables | 6€ |

DESSERTS

| | |
|--------------------|----|
| Red berry clafouti | 7€ |
| Dessert of the day | 7€ |
| Strawberry parfait | 8€ |

Kids' menu · MAIN COURSE + DESSERT + DRINK · 10€ (From 3 to 12 years old)

Chopped steak & potatoes *ou*
Peaches & potatoes

+

Ice cream scoop

+

Yaute Ice Tea *ou* Yaute cola *ou* Sirop à l'eau



DINNER MENU

STARTERS

| | Petite | Grande |
|---------------------|--------|--------|
| Eggplant caviar | 8€ | |
| Lyonnaise salad | 9€ | 15,50€ |
| Seafood salad | 9€ | 15,50€ |
| Chicken curry salad | 9€ | 15,50€ |
| Veggie poke | 9€ | 15,50€ |

HOMEMADE - FRESH & SEASONAL PRODUCTS

TO SHARE

| | |
|------------------------------|-----|
| Board of charcuterie | 17€ |
| Cheese board | 17€ |
| Mixed board | 20€ |
| Mixed charcuterie and cheese | |

PIZZAS

| | |
|---|-----|
| Margherita | 13€ |
| Tomato, mozzarella and emmental base | |
| Pizza with sunny vegetables | 15€ |
| Tomato, zucchini, bell pepper, eggplant, mozzarella & emmental cheese | |
| The woodland | 16€ |
| Cream base with chicken, bell pepper, mozzarella & emmental | |
| The bolognese | 16€ |
| Tomato base, minced meat, bell pepper, mozzarella & emmental | |
| Charcutière | 17€ |
| Rosette, coppa, chorizo, cured ham | |
| 4 cheeses | 17€ |
| Coulommiers, blue cheese, reblochon, mozzarella | |

Supplements + 2€

Coppa, cured ham, turkey ham, mozzarella, eggs, rosette, chorizo, coulommiers, reblochon, blue cheese

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