

BOISSONS ANISEES



ROSES DE L' ETE

BIERES ARTISANALES

BLANCS FRAIS

VINS DOUX

DEJEUNER

ALLERGIES: PLEASE ADVISE YOUR SERVER

SALADES

HARICOTS VERTS

AND BEETS, HORSERADISH DRESSING 14/19

LYONNAISE

MARKET GREENS, BACON, POACHED EGG 13/20

ASPERGES

FRESH RICOTTA, SPICY DRY CURED SAUSAGE VINAIGRETTE 16/21

ST TROPEZ

HEIRLOOM TOMATOES, MINT, COACH FARM AGED GOAT CHEESE, LEMON-OLIVE OIL DRESSING 15/20

SOUPE

BILI BI CUP 8 / BOWL 12

CHILLED CURRY-TOMATO-MUSSEL SOUP

ASPERGES

HOT OR COLD ASPARAGUS, VINAIGRETTE 15/20

CHICKEN WALDORF

ASIAN PEAR, BIBB LETTUCE, CELERY SEED DRESSING 17

SALADE VERTE

GREEN SALAD, SIMPLY , VINAIGRETTE 10

LE DEAL 15

SOUP & SANDWICH

DAILY CUP OF SOUP & HALF SANDWICH SPECIAL

MAIN COURSES

STEAK TARTARE 19

FRENCH FRIES, CHIPOLTE MAYO

STEAK TARTARE ALLER RETOUR 19

SEARED, ON A BRIOCHE BUN, BURGER STYLE, FRENCH FRIES, CHIPOLTE MAYO

STEAK FRITES 27

FLAT IRON STEAK, FRENCH FRIES

SANDWICH NICOIS AU THON 17

SEASONED ITALIAN CANNED TUNA, TOMATO, HARICOT VERTS, ALICI AIOLI, HARD BOILED EGG

CARPACCIO DE SAUMON 18

FENNEL SALAD, AMERICAN CAVIAR, ROASTED BELL PEPPER

LYON HOT DOGS 19

TRUFFLE WIENERS, SAUERKRAUT, PRETZEL BREAD, FRENCH FRIES

RETOUR DU MARCHE 19

ROASTED COUSCOUS, VEGETABLES & SPICES

MOULES FRITES 18

MARINARA

TOMATOES, MERGUEZ SAUSAGE, SAFFRON

GAMBRINUS

CREAM ALE BEER, CLOVES, ALLSPICE, THYME

DESSERTS

ST MARCELLIN BUTTERY AND RICH COW CHEESE FROM THE DAUPHINÉ, OLIVE OIL & CHIVES 15

MOUSSE AU 3 CHOCOLATS MILK, DARK AND WHITE CHOCOLATE MOUSSE 12

TARTE AUX POMMES TIEDE WARM APPLE TART, VANILLA ICE CREAM 10

LYON ICE CREAM SUNDAE ICE CREAM AND TOPPING OF THE DAY, WHIPPED CREAM 10