

STARTERS



Our own lightly home-smoked Scottish salmon,
sweet and sour autumn vegetables, buckwheat blinis 28€

Warm creamed scallops,
lovage, raw scallops and crunchy chestnut stuffing 35€

Duck foie gras terrine,
fig and raisin chutney, cereal biscuits 32€

Duck and duck foie gras « pâté en croûte »,
acidulous red onion chutney, toasted hazelnuts 21€

Crabmeat and devilled eggs,
candied yolk, shellfish simmered in marjoram 32€

FISHES



Lyon-style pike quenelles with Newburg sauce,
grilled basmati rice 35€

Grilled scallops,
chickpeas with organic thyme, crispy farinata and lemon thyme emulsion 44€

Monkfish medallions a la plancha,
coconut curry sauce, tapioca, green mango and piquillos 46€

Mediterranean-style gilt-head bream,
einkorn wheat risotto and spiced autumn vegetables 98€
(For two persons sharing, depending on the day's catch)

VEGETARIAN RECIPE



Candied quince and squash gnocchis,
crushed hazelnuts and sage butter 29€

MEATS



Roasted leg of lamb from our regions, sliced in front of you,
« Michel Rostang » potato gratin 40€

Breaded Foyot veal chop,
veal gravy, grilled leeks and potato fingers,
fresh herb ravigote vinaigrette 46€

Salers beef tartare seasoned to your taste,
fries and baby leaf salad 35€

Michel Rostang-style "Royal" hare,
spicy pepper sauce, taglierini in cream 44€

Golden farmhouse chicken breast,
autumn root vegetables, creamy forest mushroom gravy 38€



SALAD & CHEESES



Baby leaf salad mix seasoned to your taste

(olive oil from Baux de Provence, sherry or balsamic vinegar) **13€**

Platter of matured cheeses from our regions 18€

DESSERTS



Rum baba,

“homemade” citrus punch, vanilla whipped cream **18€**

A crispy cigar made with La Habana tobacco,

X.O Hennessy cognac airy cream **18€**

Guanaja black chocolate soufflé,

liquorice ice cream (please order at the start of your meal) **18€**

Fennel and apple mousse,

lemon balm and green apple jelly, lemon biscuit **18€**

Coconut and passion-fruit sorbet meringue,

Voatsiperifery wild pepper cream, mango tartare in fresh coriander **18€**

Crêpes Suzette

flambéed with Grand Marnier **18€**

Gourmet coffee / tea 18€



COFFEES & TEAS



COFFEES FINCA EL PLATANILLO 6€

Décaféinated **6€**

TEAS / HERBAL TEAS 10,50€

Mint green tea, Darjeeling, Earl Grey, Sencha

Verbena, Camomile

THE **PLM** MENU 65€

PARIS LYON MEDITERRANEAN



Duck and duck foie gras "pâté en croûte",
acidulous red onion chutney, toasted hazelnuts

OR

Our own lightly home-smoked Scottish salmon,
sweet and sour autumn vegetables, buckwheat blinis



Lyon-style pike quenelles with Newburg sauce, grilled basmati rice

OR

Golden farmhouse chicken breast
autumn root vegetables, creamy forest mushroom gravy



Selection of matured cheeses from our regions

OR

Rum baba, « homemade » citrus punch, vanilla whipped cream

OR

Dessert's suggestion

Boissons non comprises

THE **TRAVELLER'S** MENU 49€



Roasted leg of lamb from the region, sliced in front of you,
« Michel Rostang » potato gratin



Yuzu lemon meringue éclair

Served in 45 minutes

*Menu offered to 12 people maximum

Drinks not included

THE **CHILDREN'S** MENU 25€



Choice of dish from our menu from the following selection :

Pike dumplings **OR** scallops

OR beef steak tartare **OR** chicken breast
in children's servings



Chocolate tartlet

OR

Ice cream or sorbet selection



Fruit juice (20cl made from concentrate) **OR** Soft drink (25cl) **OR** Minérale water (50cl)

Up to 10 years old



TRAIN BLEU MENU 110€



Warm creamed scallops,
lovage, raw scallop and crunchy chestnut stuffing



Duck foie gras terrine au naturel,
fig and raisin chutney, cereal biscuits

Monkfish medallions à la plancha
coconut curry sauce, tapioca, green mango and piquillos



Mint and lime granita



Pan fried quasi of veal,
veal gravy, grilled leeks and potato fingers,
fresh herb ravigote vinaigrette

Selection of matured cheeses from our regions



Fennel and apple mousse,
lemon balm and green apple jelly, lemon biscuit

Drinks not included

**Served for the whole table,
lunch service until 2pm and dinner service until 10pm**

FOOD & WINE PAIRING 25€



Let yourself be tempted by our 3 glasses of wines selection (15cl)

White Chablis AOC Domaine George

Red Lalande de Pomerol AOC Château la Croix Chaigneau

Red or White Saint-Joseph AOC Louis Cheze Ro Rée

Price per person – Served with the Train Bleu menu only