

STARTERS



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

Organic soft-boiled egg and roasted langoustines,
celery mousseline with seaweed butter, shellfish emulsion 33€

Slices of raw scallops, seasoned with a touch of salt,
curried cauliflower, shiso and apple vinaigrette, red cabbage foam 32€

Lightly home-smoked Scottish salmon carpaccio,
crunchy baby endives, fresh goat cheese, nuts and pickled vegetables 28€

Duck foie gras terrine, sangria jelly,
Jerusalem artichoke cream with black truffle, candied pear 35€

Crabmeat with deviled egg,
candied egg yolk, shellfish reduction scented with marjoram 32€

FISHES



Grilled scallops « à la plancha »
potato gnocchi with wild fennel, scallop shell infused brown butter jus,
pommes gaufrettes 44€

Lyon-style pike quenelle, Newburgh sauce,
toasted basmati rice 35€

Roasted John-Dory fillets,
artichokes barigoule with smoked eel,
potatoes and baby leeks, tarragon butter 46€

Grilled turbot,
herb beurre blanc, potato mousseline 105€
(For two persons sharing, depending on the day's catch)

VEGETARIAN RECIPE



Roasted baby carrots,
Bergamot orange and lemon, hazelnut and cumin jus 29€

MEATS



Roast leg of local lamb, served at your table from the carving trolley,
Michel Rostang's potato gratin dauphinois 40€

Casserole of Dombes duck fillet,
pumpkin, apple and quince tarte tatin, salmis sauce 39€

Crispy veal sweetbreads,
Celery and black truffle macaroni with a Comté gratin, vin jaune cream 48€

Beef cheek and duck foie gras Chartreuse,
winter vegetable stew, Burgundy style sauce 42€

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

SALAD & CHEESES



Baby leaf salad mix seasoned to your taste

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

Platter of matured cheeses 18€

DESSERTS



Rum baba,

citrus-infused rum, vanilla whipped cream **18€**

Crispy cigar made with La Habana tobacco,

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

Warm clementine soufflé,

coriander ice cream **18€**

(To order at the beginning of the meal)

Apple and fennel mousse,

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

Pear « Belle Hélène »,

Guanaja dark chocolate sauce for you to pour over **18€**

Crêpes Suzette

flambéed with Grand Marnier **18€**

Tea or Coffee « gourmand »

served with petit fours **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 »,
tangy red onion compote, roasted hazelnuts

OR

Slices of raw scallop, seasoned with a touch of salt,
curried cauliflower, shiso and apple vinaigrette, red cabbage foam



Beef cheek and duck foie gras Chartreuse,
winter vegetable stew, Burgundy style sauce

OR

Lyon-style pike quenelle, Newburgh sauce,
toasted basmati rice



Selection of local mature cheeses

OR

Rum baba, citrus-infused rum, vanilla whipped cream

OR

Dessert of the day

Drinks not included

THE TRAVELLER'S MENU* 49€



Roast leg of local lamb, served at your table from the carving trolley,
Michel Rostang's potato gratin dauphinois



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 quenelle **OR** scallops

OR beef tartare **OR** roast leg of lamb
served in child-size portion



Gianduja chocolate tartlet

OR

Ice cream or sorbet selection



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

Up to 10 years old



TRAIN BLEU MENU 110€



Roasted langoustines,
celery mousseline with seaweed butter, shellfish emulsion



Duck foie gras terrine, sangria jelly,
Jerusalem artichoke cream with black truffle, candied pear

Roasted John-Dory fillet,
artichokes barigoule with smoked eel, potatoes and baby leeks, tarragon butter



Pineapple tartare with coconut sorbet,
citrus-infused rum



Rump of veal casserole
celery and black truffle macaroni with a Comté gratin, vin jaune cream

Selection of local mature cheeses



Pear « Belle Hélène »
Guanaja dark chocolate sauce for you to pour over

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