

# DINNER MENU 27 €

*(English menu)*

## Starters

Poached egg into a wine sauce  
Lyonnaises delicatessen  
Lentil salad (caviar de la Croix-Rousse)  
Lyonnaise salad  
Boar Terrine

## Mains courses

Black pudding with apple  
*or*  
Small chetterling sausage with mustard sauce  
*or*  
Stew of pork cheeks  
*or*  
Quenelle with nantua sauce and crayfish  
*or*  
Calf head with ravigotte sauce  
*or*  
Chicken with vinegar sauce  
*or*  
Cake of chicken liver

## Selection of cheeses

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## Desserts

## Wine list

*Pots lyonnais 46 cl: Morgon/Chardonnay/Rosé/Côtes du Rhône, 9.80 €*

Morgon (« Les Charmes ») – 75 cl...23.50 € / Magnum...48.50 €  
Beaujolais blanc (Jean-Paul Brun) – 75 cl...30.00 € / Magnum...62.00 €  
Crozes Hermitage (LucTardy) – 75 cl...29.00 € / Magnum...60.00 €  
Cote Rôtie (Christophe Pichon) – 75 cl...52.00 € / Magnum...113.00 €  
Champagne Lanson – 75 cl... 55.00 € / Magnum...120.00 €  
Champagne Perrier Jouet – 75 cl... 60.00 € / Magnum...135.00 €  
Condrieu (Montez ou Pichon) – 75 cl...52.00 € / Magnum (Montez)...109.00 €