

STARTERS

- Truffle soup V.C.E. (dish created for the French president in 1975). 90
- Duck foie gras terrine, ginger jelly, dried fruits chutney. 60
- Scallop of foie gras, pan-cooked with raspberries. 68
- Marinated "Bømlo" salmon, Osetra caviar. 75
- Burgundy snails, traditional herb butter. 48
- Whole lobster salad 'à la française'. 85
- Vegetables soup. 30

SEAFOOD

- Sea bass stuffed in puff pastry shell, Choron sauce (for two persons). 180 € per piece
- Traditional Lyon quenelles of pike with crayfish, Normande sauce. 70
- Red mullet dressed in crusty potato scales. 72
- 'Gratin' of lobster, Newburg sauce. 80
- Filets of sole 'à la Fernand Point'. 90

MEATS

Bœuf and veal strictly of French origin

- Veal chop and sweetbreads cooked in a casserole, garnished 'à la bourgeoise' (for two persons). 150 € per piece
- Fricassee of Bresse chicken in cream sauce, morel mushrooms. 70
- Veal sweetbreads braised, white Ivoire sauce. 70
- Filet of beef Rossini, Périgieux sauce. 75
- Rack of lamb roasted with thyme. 70
- Whole spit-roasted pigeon. 75

Services for 2 or 4 persons :

- Bresse chicken truffled cooked in a bladder 'à la Mère Fillioux'. 260
- Spit-roasted Bresse chicken. 200

All our meats and fowl are accompanied with vegetables of the season.

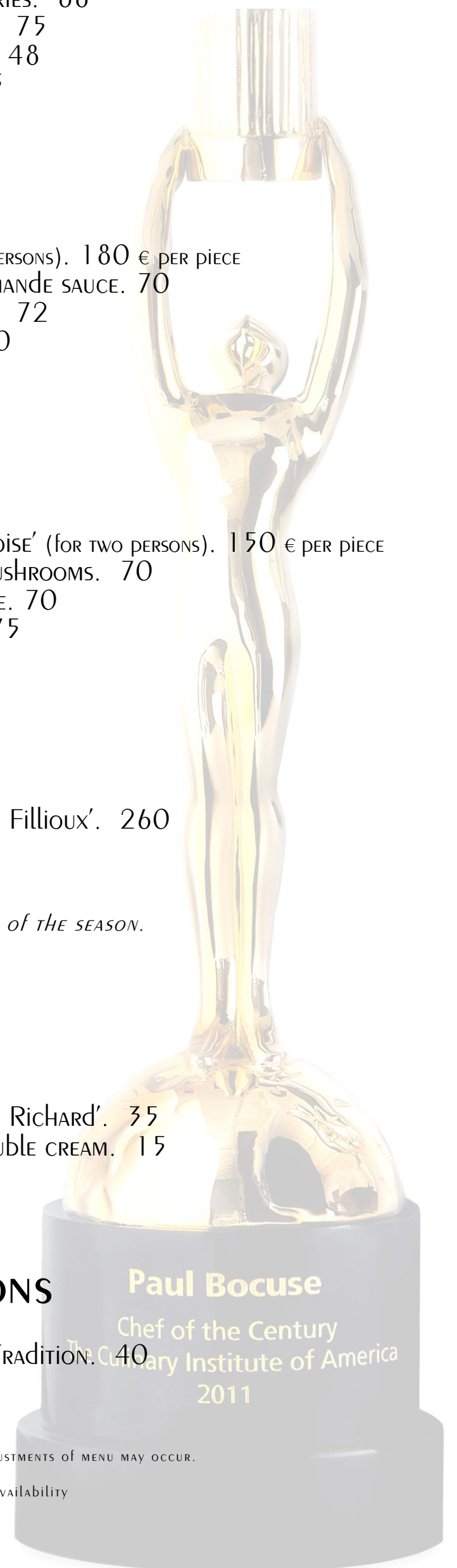
CHEESES

- Selection of fresh and matured cheeses from 'La Mère Richard'. 35
- Fromage blanc (unfermented cottage cheese) with double cream. 15

DELICACIES AND TEMPTATIONS

THE CHOICE AMONG ALL OUR DESSERTS OF GREAT FRENCH TRADITION. 40

Dishes are subject to variation in market supply and quality. Consequently, ad hoc adjustments of menu may occur.
TAX AND SERVICE INCLUDED
OTHER SUGGESTIONS MAY BE PREPARED ACCORDING TO SEASON AND MARKET AVAILABILITY





Menu 'Classique'

AMUSE-BOUCHE DE L'AUBERGE

Duck foie gras terrine, ginger jelly, dried fruits chutney

OR

TRADITIONAL LYON QUENELLES OF PIKE WITH CRAYFISH, NORMANDE SAUCE

SEA BASS STUFFED IN PUFF PASTRY SHELL, CHORON SAUCE

(FOR TWO PERSONS)

OR

FILET OF BEEF ROSSINI, PÉRIGUEUX SAUCE

OR

FRICASSEE OF BRESSE CHICKEN IN CREAM SAUCE, MOREL MUSHROOMS

SELECTION OF FRESH AND MATURED CHEESES FROM 'LA MÈRE RICHARD'

DELICACIES & TEMPTATIONS

FANTASIES & CHOCOLATES



PAUL BOCUSE

RESTAURANT

175 € per person



Menu 'Bourgeois'

AMUSE-BOUCHE DE L'AUBERGE

WHOLE LOBSTER SALAD 'À LA FRANÇAISE'

FILETS OF SOLE 'À LA FERNAND POINT'

BEAUJOLAIS WINEMAKER'S SHERBET

VEAL CHOP AND SWEETBREADS COOKED IN A CASSEROLE,
GARNISHED 'À LA BOURGEOISE'

SELECTION OF FRESH AND MATURED CHEESES FROM 'LA MÈRE RICHARD'

DELICACIES & TEMPTATIONS

FANTASIES & CHOCOLATES



PAUL BOCUSE

RESTAURANT

235 € per person

MENU

Paul Bocuse



PREPARED FOR THE ENTIRE TABLE

AMUSE-BOUCHE DE L'AUBERGE

LOBSTER IN AN ICED POUILLY-FUISSÉ COURT-BOUILLON,
OSETRA CAVIAR & CELERY CREAM

TRUFFLE SOUP V.G.E.

(DISH CREATED FOR THE FRENCH PRESIDENT IN 1975)

RED MULLET DRESSED IN CRUSTY POTATO SCALES

BEAUJOLAIS WINEMAKER'S SHERBET

BRESSE CHICKEN COOKED IN A BLADDER 'À LA MÈRE FILLIOUX'

SELECTION OF FRESH AND MATURED CHEESE FROM « LA MÈRE RICHARD »

DELICACIES & TEMPTATIONS

FANTASIES & CHOCOLATES

275.- €UROS PER PERSON

Comme il est difficile d'être simple. VINCENT VAN-GOÛH

PAUL BOCUSE ET SES MEILLEURS OUVRIERS DE FRANCE
CHRISTOPHE MULLER 2000 - GILLES REINHARDT 2004 - OLIVIER COUVIN 2015
FRANÇOIS PIPALA, DIRECTEUR DE SALLE 1993

