Paul Boune

MENUS

Grandes Tables

SPRING - SUMMER -2024

From 9 - reservation required



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The Restaurant Paul Bocuse Team:

85 passionate employees, including 2 who have been given the prestigious title of Meilleur Ouvrier de France:

Gilles Reinhardt Chef 2004 Olivier Couvin Chef 2015

1 World Champion in iced desserts 2018

Benoît Charvet







MENU n°01

Amuse-bouche de l'Auberge

Sturgeon mosaic, creamy potatoes brown butter,

Tradition Elite caviar

Bresse chicken AOP whole truffled cooked in a bladder, cream squce with morel mushrooms

Fresh and matured cheese from our terroirs

Sweet Suggestion from Benoît Charvet

225 € / pers.



MENU n°02



Amuse-bouche de l'Auberge

—————

Duck foie gras confit with frosted apple, puff pastry brioche

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Quenelles of lobster and pikeperch, Champagne sauce

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Fillet of beef en croute, Périgueux sauce

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Fresh and matured cheese from our terroirs

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300 € / pers.

Sweet Suggestion from Benoît Charvet

MENU n°03

Amuse-bouche de l'Auberge

Blue lobster refreshed with a lemongrass foam, creamy peas & Ossetra Imperial Caviar

Pan-fried and glazed duck foie gras from 'Sud-Ouest', 'Minestrone' spirit

Quenelles of lobster and pikeperch, Champagne sauce

Spit-roasted whole veal rack

Fresh and matured cheese from our terroirs

Sweet Suggestion from Benoît Charvet

340 € / pers.

Single choice of dishes and drinks for all the guests.

Other suggestions may be prepared according to season and market availability. Prices valid until september, 20^{th} 2024 - Tax and service included





OUR PRIVATE LOUNGES

'Fernand Point' Lounge

on the ground floor, up to 22 persons









OUR PRIVATE LOUNGES

'Raymonde Bocuse' Lounge

on the first floor, from 23 persons









OUR PRIVATE LOUNGES

'Paul Bocuse' Lounge

can accommodate up to 10 people









WHERE TO STAY IN LYON



Hôtel ***** Cour des Loges

Vieux Lyon, 6 Rue du Bœuf, 69005 Lyon

Tel: +33 4 72 77 44 44 contact@courdesloges.com

www.courdesloges.com





Villa Florentine *****

Fourvière 25 Montée Saint-Barthélémy, 69005 Lyon

Tel: +33 4 72 56 56 56 florentine@relaischateaux.com

www.villaflorentine.com





Hôtel intercontinental *****

20, quai Jules Courmont, 69002 LYON

Tel: +33 4 26 99 23 30 lyon@ihg.com

www.lyon.intercontinental.com



WHERE TO STAYIN LYON

Sofitel Lyon Bellecour

Hôtel ***** Sofitel Lyon

Presqu'île, 20, quai Gailleton, 69002 Lyon

Tel: +33 4 72 41 20 20 h0553@sofitel.com

www.sofitel.accor.com





Villa Maïa *****

8, Rue du Professeur Pierre Marion, 69005 Lyon

Tel: +33 4 78 16 01 01

www.villa-maia.com





Hôtel Lyon Métropole

85, Quai Joseph Gillet, 69004 Lyon

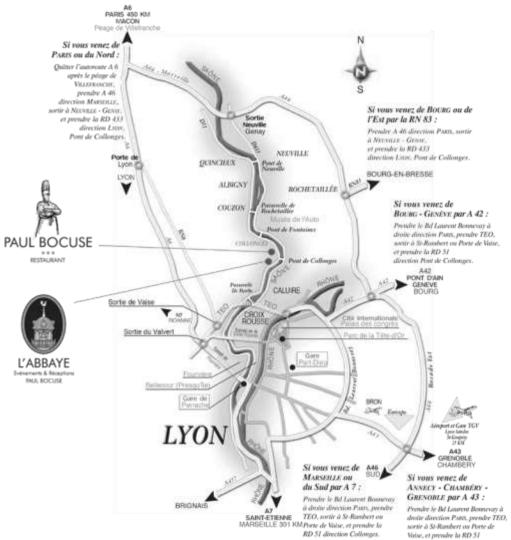
Tel: +33 4 72 10 44 44 metropole@lyonmetropole.com

www.lyonmetropole.com



ROAD MAP





jusqu'ou Pont de Collonges.

SALES CONDITIONS

Reservation - Deposit

In order to meet our clients needs, we ask for a written confirmation of the reservation of the services you chose and a 75% deposit of our estimate (tax included) within the 15 days after we sent the estimate.

Confirmation of the number of people: You must confirm the exact number of people at least 8 days in advance:

You will pay for ordered meals, which were not cancelled 48 hours in advance.

Payment conditions

A 75% DEPOSIT AT THE RESERVATION AND THE BALANCE AT RECEPTION

A 75% deposit at the reservation and the balance at reception. In the case of a delay in the payment, according to the law n°92 1442 of December 31st 1992, taking effect from July 1st 1993 (rules of terms of payments for suppliers), we will add interests on the total invoice. They will be 6% per month from the invoice date.

Restaurant Paul Bocuse

40 Quai de la plage | 69660 Collonges-au-Mont-d'Or Tel :+33 4 72 42 90 90 | reservation@bocuse.fr

www.bocuse.fr