

# Paul Bocuse

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

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Sturgeon mosaic, creamy potatoes brown butter,  
Tradition Elite caviar

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

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Fresh and matured cheese from our terroirs

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Sweet Suggestion from Benoît Charvet

225 € / *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<sup>TH</sup> 2024 - Tax and service included



# MENU <sup>n°</sup>02



Amuse-bouche de l'Auberge

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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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Sweet Suggestion from Benoît Charvet

300 € / *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<sup>th</sup> 2024 - Tax and service included

# MENU n° 03

Amuse-bouche de l'Auberge

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

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

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Quenelles of lobster and pikeperch,  
Champagne sauce

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Spit-roasted whole veal rack

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Fresh and matured cheese from our terroirs

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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<sup>th</sup> 2024 - Tax and service included





# PROPOSITIONS OF DRINKS

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## Forfait 'Découverte'

House cocktail

A glass of white wine per person

A glass of red wine per person

Mineral water & Coffee or Tea

*A selection to discover on the day of your visit*

65€ / per person

## Forfait 'Plaisir'

Glass of Champagne

A white wine bottle for 4 people

A red wine bottle for 4 people

Mineral water & Coffee or Tea

*A selection to discover on the day of your visit*

80€ / per person

## Forfait 'Prestige'

Glass of Champagne

A white wine bottle of Condrieu for 4 people

A red wine bottle of Côte Rôtie for 4 people

One Glass of sweet wine per person

Mineral water & Coffee or Tea

*A selection to discover on the day of your visit*

100€ / per person

Single choice of drinks for all the guests.  
Prices valid until september 20<sup>th</sup> 2024 Tax and service included.

## OUR PRIVATE LOUNGES

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### *'Fernand Point'* Lounge

on the ground floor, up to 22 persons





# OUR PRIVATE LOUNGES

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## *'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](http://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](http://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](http://www.lyon.intercontinental.com)





# WHERE TO STAY IN LYON

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## 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](http://www.sofitel.accor.com)



VILLA MAÏA  
- LYON -

Villa Maïa \*\*\*\*\*

8, Rue du Professeur Pierre  
Marion, 69005 Lyon

Tel: +33 4 78 16 01 01

[www.villa-maia.com](http://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](http://www.lyonmetropole.com)







# SALES CONDITIONS

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## 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 31<sup>st</sup> 1992, taking effect from July 1<sup>st</sup> 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](mailto:reservation@bocuse.fr)

[www.bocuse.fr](http://www.bocuse.fr)

