

STARTERS

- Scallops of foie gras, pan-fried, artichokes from Brittany region, balsamic sauce. 70
- Burgundy snails from the Saône valley, traditional herbs butter with almonds. 50
- White Landes asparagus, Beaujolais wine sauce or mousseline sauce. 65
- Truffle soup V.C.E. (*dish created for the French president in 1975*). 95
- Marinated salmon 'à la Scandinave', Osetra caviar. 80
- Whole lobster salad 'à la Française'. 90
- Vegetables soup. 30

SEAFOOD

- Sea bass stuffed in puff pastry shell, Choron sauce (*for two persons*). 185 € per piece
- Turbot from Bay of Erquy cooked on the bone, sauce 'à la grenobloise'. 125
- Traditional Lyon quenelle of pike, Normande sauce. 70
- Red mullet dressed in crusty potato scales. 75
- 'Gratin' of lobster, Newburg sauce. 80
- Filets of sole from the Normandy coasts 'à la Fernand Point'. 90

MEATS

- Veal chop and sweetbread from Limousin region cooked in cocotte, spring vegetables (*for two persons*). 155 € per piece
- Fricassee of Bresse chicken in cream sauce, morel mushrooms. 76
- Rack of lamb from Aveyron roasted in herbs crust, thyme juice. 74
- Veal sweetbread braised, French-style peas. 76
- Filet of Charolais beef, bordelaise sauce. 76
- Whole spit-roasted pigeon. 80

SERVICES FOR 2 OR 4 PERSONS :

- Bresse chicken truffled cooked in a bladder 'à la Mère Fillioux'. 260
- Spit-roasted Bresse chicken. 200
- Spit-roasted "Prince de Dombes" duck 'as Monsieur Paul liked'. 250

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

CHEESES

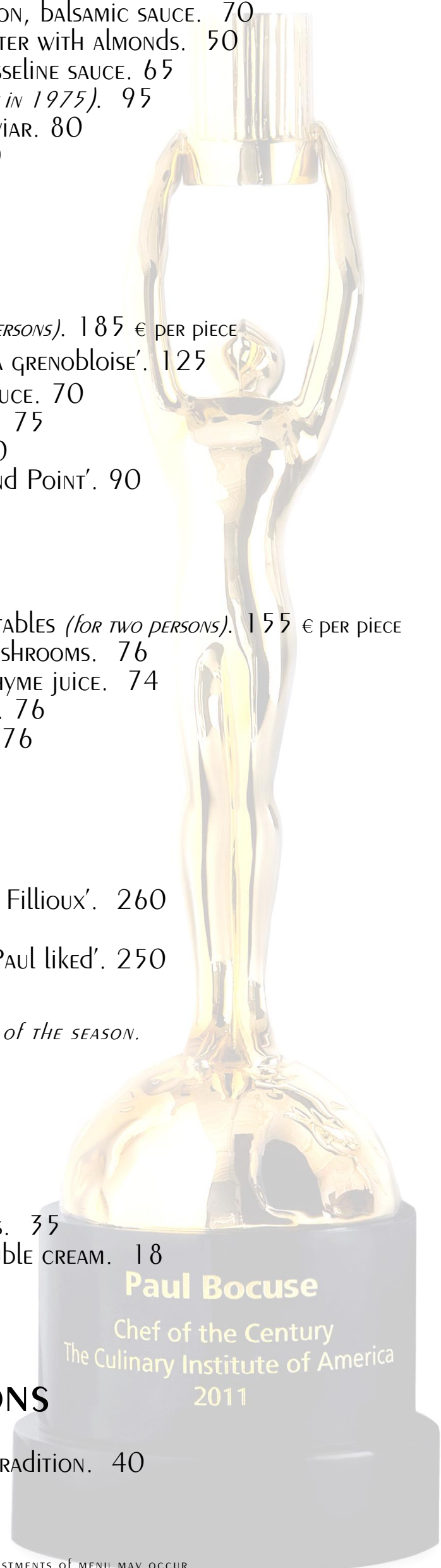
- Fresh and matured cheeses from our terroirs. 35
- Fromage blanc (unfermented cottage cheese) with double cream. 18

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

BURGUNDY SNAILS FROM THE SAÔNE VALLEY,
TRADITIONAL HERBS BUTTER WITH ALMONDS

OR

TRADITIONAL LYON QUENELLE OF PIKE, NORMANDE SAUCE

SEA BASS STUFFED IN PUFF PASTRY SHELL, CHORON SAUCE

(FOR TWO PERSONS)

OR

FILET OF CHAROLAIS BEEF, BORDELAISE SAUCE

OR

FRICASSEE OF BRESSE CHICKEN IN CREAM SAUCE, MOREL MUSHROOMS

FRESH AND MATURED CHEESES FROM OUR TERROIRS

DELICACIES & TEMPTATIONS

FANTASIES & CHOCOLATE

175€ per person



PAUL BOCUSE

RESTAURANT



Menu 'Bourgeois'

AMUSE-BOUCHE DE L'AUBERGE

TRIOLOGY OF 'PÉRIGORD' FOIE GRAS, FRESH FRUITS CHUTNEY

FILET OF SOLE FROM THE NORMANDY COASTS 'À LA FERNAND POINT'

BEAUJOLAIS WINEMAKER'S SHERBET

VEAL CHOP AND SWEETBREAD FROM LIMOUSIN REGION COOKED IN COCOTTE,
SPRING VEGETABLES (FOR TWO PERSONS)

FRESH AND MATURED CHEESES FROM OUR TERROIRS

DELICACIES & TEMPTATIONS

FANTASIES & CHOCOLATE

235€ per person

Menu Paul Bocuse

PREPARED FOR THE ENTIRE TABLE



AMUSE-BOUCHE DE L'AUBERGE

WATERCRESS ROYALE SERVED WITH OSETRA CAVIAR

TRUFFLE SOUP V.G.E.

(dish created for the French President in 1975)

'GRATIN' OF LOBSTER, NEWBURG SAUCE

BEAUJOLAIS WINEMAKER'S SHERBET

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

FRESH AND MATURED CHEESES FROM OUR TERROIRS

DELICACIES & TEMPTATIONS

FANTASIES & CHOCOLATE

280 € PER PERSON

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

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

