

STARTERS

- OSETRA CAVIAR & CAULIFLOWER CREAM, CITRONELLA JELLIED CONSOMMÉ AND BATAK BERRY. 120
- TRUFFLE SOUP V.G.E. (*dish created for the French President in 1975*). 95
- SCALLOPS OF FOIE GRAS, PAN-FRIED, CITRUS FRUITS SAUCE. 70
- TRILOGY OF 'PÉRIGORD' FOIE GRAS, DRIED FRUITS CHUTNEY. 70
- MARINATED SALMON 'À LA SCANDINAVE', OSETRA CAVIAR. 75
- BURGUNDY SNAILS, TRADITIONAL HERB BUTTER. 48
- WHOLE LOBSTER SALAD 'À LA FRANÇAISE'. 87
- VEGETABLES SOUP. 30

SEAFOOD

- SEA BASS STUFFED IN PUFF PASTRY SHELL, CHORON SAUCE (*for two persons*). 180 € PER PIECE
- TRADITIONAL LYON QUENELLE OF PIKE WITH CRAYFISH, NORMANDE SAUCE. 70
- PAN-FRIED SCALLOPS WITH BEURRE BLANC, POTATOES SOUFFLÉES. 75
- RED MULLET DRESSED IN CRUSTY POTATO SCALES. 74
- '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 SWEETBREAD COOKED IN COCOTTE, GARNISHED 'À LA BOURGEOISE' (*for two persons*). 150 € PER PIECE
- FRICASSEE OF BRESSE CHICKEN IN CREAM SAUCE, MOREL MUSHROOMS. 75
- VEAL SWEETBREAD BRAISED, WHITE IVOIRE SAUCE. 75
- FILET OF BEEF ROSSINI, PÉRIQUEUX SAUCE. 75
- RACK OF LAMB ROASTED WITH THYME. 72
- 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 DOMBES DUCK 'AS MONSIEUR PAUL LIKED'. 250

ALL OUR MEATS AND FOWL ARE ACCOMPANIED WITH VEGETABLES OF THE SEASON.

CHEESES

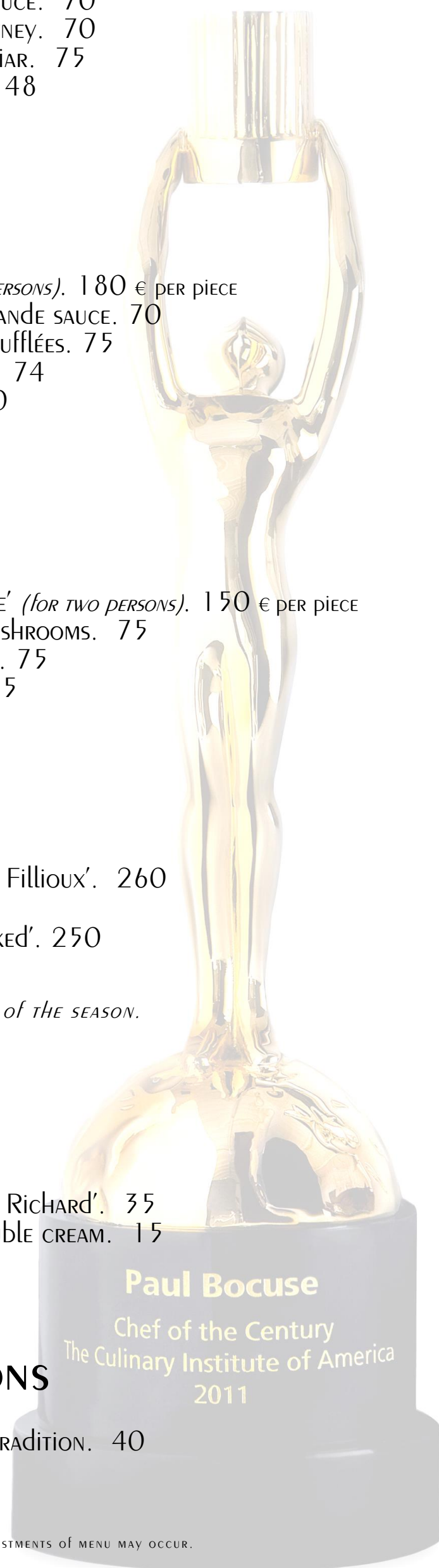
- SELECTION OF FRESH AND MATURED CHEESES FROM 'LA MÈRE RICHARD'. 35
- FROMAGE BLANC (UNFERMENTED COTTAGE CHEESE) WITH DOUBLE CREAM. 15

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 QUENELLE OF PIKE WITH CRAYFISH, NORMANDE SAUCE

SEA BASS STUFFED IN PUFF PASTRY SHELL, CHORON SAUCE

(FOR TWO PERSONS)

OR

FILET OF BEEF ROSSINI, PÉRIQUEUX SAUCE

OR

FRICASSEE OF BRESSE CHICKEN IN CREAM SAUCE, MOREL MUSHROOMS

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

DELICACIES & TEMPTATIONS
FANTASIES & CHOCOLATE

175€ per person



PAUL BOCUSE

RESTAURANT



Menu 'Bourgeois'

AMUSE-BOUCHE DE L'AUBERGE

OSETRA CAVIAR & CAULIFLOWER CREAM,
CITRONELLA JELLIED CONSOMMÉ AND BATAK BERRY

FILET OF SOLE 'À LA FERNAND POINT'

BEAUJOLAIS WINEMAKER'S SHERBET

VEAL CHOP AND SWEETBREADS COOKED IN A CASSEROLE,
GARNISHED 'À LA BOURGEOISE' (FOR TWO PERSONS)

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

DELICACIES & TEMPTATIONS

FANTASIES & CHOCOLATE



235€ per person

Menu Paul Bocuse

PREPARED FOR THE ENTIRE TABLE



AMUSE-BOUCHE DE L'AUBERGE

Scallop of foie gras, pan-fried, citrus fruits sauce

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'

Selection of fresh and matured cheese from 'La Mère Richard'

Delicacies & Temptations
Fantasies & Chocolate

275 € 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

