MENU

BELLECOUR

4-COURSE – 95 | 5-COURSE – 115

RAW TUNA AND SEA BASS MARBLE, INSTANT MARINADE
Flavoured with aromas from the spice market

STEAMED CHEESE SOUFFLÉ AND CRAYFISH
Gratinated « à la lyonnaise »

BRAISED PIKE-PERCH, BEAUJOLAIS WINE LEES SAUCE
Intense parsley coulis, vendangeurs salad with blue cheese shavings

and/or

WOODFIRED « BRESSE » PIGEON
Rocket and red berry condiment

RED WINE-POACHED PEAR, SOUFFLÉE MERINGUE
Brown butter plombières ice cream

4-COURSE WINE PAIRING – 55
5-COURSE WINE PAIRING – 65

Net prices in euros, including service. The list of allergens is available on request.
In accordance with the provisions governed by Decree No. 2002-1465 dated 17 December 2002, Pavyllon Lyon and its suppliers guarantee the origin of poultry, beef, sheep and pork meat from the EU.
A table showing the origin of our products is at your disposal.The "homemade" dishes are prepared on site from raw products.