OUR CREATIVE DISHES

COLD

LYONNAIS SABODET, SERVED WARM – 24
Potato salad with onion rings and salted pistachios

PRESSED ARCTIC CHAR AND SMOKED EEL, BEAUJOLAIS WINE JELLY – 29
Tender market-garden leaves

SOFT-BOILED FARM EGG, PARSLEY OIL MAYONNAISE – 22
Rosette de Lyon jelly, warm croutons and watercress

RAW TUNA AND SEA BASS MARBLE, INSTANT MARINADE - 29
Flavoured with aromas from the spice market

"POP" SALAD, ROMAINE LETTUCE AND PRAWNS – 29
Lemon tarama and sauces

WARM

CHANTERELLE FRICASSEE, VIN JAUNE CASSOLETTE – 29
Vegetable brunoise and chives

STEAMED CHEESE SOUFFLÉ AND CRAYFISH – 32
Gratinated « à la lyonnaise »

BONE MARROW ROYALE, WARM CROUTONS – 29
Smoked sauce with pike roe and green lentils

SCALLOP RAVIOLI WITH CHERVIL – 32
Orange glaze and bottarga

VEGETABLE

PLANT-BASED BLACK PUDDING, "PLACE BELLECOUR" – 29
Tender turnips and melting chanterelles

CREAMY KOHLRABI SOUP WITH WALNUT OIL – 24
Pears and porcini mushrooms, delicately dusted with mushroom powder

MODERN VEGETABLE ASPIC, FROM OUR MARKET GARDENERS – 22
Chilled leek, vichyssoise-style

LATE-SUMMER VEGETABLE "SALADE FOLLE" – 19
Tomato pigments with fennel notes

OUR PASTAS

COQUILLETTES, HAM RISOTTO-STYLE – 28
Gratinated with aged Mimolette

GREEN LASAGNA, BOLOGNESE-STYLE – 32
A recipe from my friend Luigi Taglienti

OUR FISH & MEAT

BRAISED PIKE-PERCH, BEAUJOLAIS WINE LEES SAUCE – 36
Intense parsley coulis, vendangeurs salad with blue cheese shavings

CRISPY RED MULLET FILLETS, DIABLE-STYLE – 48
Anise-scented gratin stuffing on crisp toast

B.B., CREATED IN TRIBUTE TO MONSIEUR PAUL – 49
Brill with a potato-crusted scales, as in Collonges

PRINCE DES DOMBES POULTRY "GRAIN", STROGANOFF-STYLE – 42
Jasmine rice and shoestring potatoes

SALERS BEEF TENDERLOIN, PEPPER SAUCE – 49
Lyonnaise-style onion fondue

SWEETBREADS, SAUCE « À LA GRENOBLOISE » – 52
Spinach leaves with mushroom duxelles

WOODFIRED « BRESSE » PIGEON – 48
Rocket and red berry condiment

OUR DESSERTS

SELECTION OF MATURE CHEESES – 18
Maison Christian Janier, Meilleur Ouvrier de France Cheesemonger

MOUSSE TATIN – 16
Double cream with vanilla caviar and calvados, candied apple

PEAR IN RED WINE IN PUFFED MERINGUE – 16
Brown butter plombières ice cream

ICED BRESSE CREAM – 16
Modern kumquat confit and cloudy meringue

DARK CHOCOLATE SOUFFLÉ – 16
Steamed, with a marbled Tahitian vanilla caviar sauce

CAPPUCCINO WITH CARDAMOM FLAVOR – 16
Chocolate Namelaka

FONTAINEBLEAU BERGAMOT – 16
Pink praline ice cream and pomegranate slivers

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.