MENU

PAVYLLON

7-COURSE – 150

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

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

FIRE-ROASTED BROWN CRAB, CURRY-SCENTED CAULIFLOWER
Sauce enriched with the creamy crab meat and scented with vin jaune

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

SWEETBREADS, SAUCE "A LA GRENOBLOISE"
Spinach leaves with mushroom duxelles

ICED BRESSE CREAM
Contemporary kumquat confit and cloud-like meringue

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

7-COURSE WINE PAIRING – 90

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.