

Born and raised in the region,
let chef Anthony Bonnet take you on a tour across our countryside

Abbé Rozier's garden

As a 200-year-old institution, Abbé Rozier's farm allows us to work with vegetables
in different textures and explore all their possibilities

Freshwater garden

Inspired by Roman, one of our harvesters, during his walks alongside creeks
and across forests

Farms from Lyon's hills

A « trou lyonnais », milk's water and elderflower from our local hills

Terroir's flavours

Created by exploring the origins of one of our emblematic product
and chef's first culinary inspiration, the traditionally bred pigeon.

It is a pairing with rustic ingredients and woody flavours

Gourmandise

Imagined by the chef Anthony Bonnet,
It's a fusion between spices from abroad and our regional products

Service and taxes included

For additional information concerning allergens, a complete list of ingredients is available on request

Across Monts du Lyonnais's path

Abbé Rozier's garden

Caramelised vegetables and sour jus

Confit roots with spruce shoots

Freshwater garden

Char lakefish confit with cocoa bean, fresh herb coulis

Pike mousseline, kombu broth and mushrooms

Farms from Lyon's hills

Milk, raw and cooked fruits and vegetables, elderflower

Terroir's flavours

Traditionally bred pigeon smoked with juniper wood, fermented plum

Confit pigeon legs, verjus and woodruff hay

Gourmandise

Chocolate, cereals and Mont du Lyonnais's fruits

Mignardises

135€

Service and taxes included

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Starters

Abbé Rozier's garden

Caramelised vegetables and sour jus, confit roots with spruce shoots 32 €

Tomatoes

*Confit on bed of fig leaves, fruits and vegetables
sheep yogurt with fresh almonds* 28 €

Fish

Char Lakefish

Confit with cocoa bean, fresh herb coulis 44 €

Fresh line-caught fish

Fishbones jus, artichoke, mushrooms and bergamot 44 €

Meats

Traditionally bred pigeon smoked with juniper wood

Confit pigeon legs, verjuice and woodruff hay 48 €

Mountain Lamb from Haute-Loire

Mustard seeds, stuffed vegetables from "Abbé Rozier's" garden 46 €

Cheeses

12 €

Desserts

« Grands crus » of chocolates from Maison Bonnat

Lightly smoked Ceylan and iced Sakura flowers 22 €

Gourmandise

Chocolate, cereals and Mont du Lyonnais's fruits 22 €

Service and taxes included

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