

Born and raised in the region, let chef Anthony Bonnet take you in a tour across our countryside with his products.

## 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 », « Jersey's » cow milk and elderflower from our local hills

## Terroir's flavours

Created by looking at the origin of one of our emblematic product and chef primary inspiration, the traditionally bred pigeon.

It is a pairing with rustic ingredients and woody flavours

## Gourmandise

Imagined by the chef and his head chef of pastry, Alexandre Fabregat, it is a meeting between spices from abroad and our regionals 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 citrus fruits*

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*Confit roots with spruce shoots*

### Freshwater garden

*Char lakefish, confit with cocoa bean, fresh herbs coulis*

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*Mushrooms, Fario trout cooked under fennel sprig, kombu broth*

### Farms from Lyon's hills

*Milk, raw and cooked fruits and vegetables, elderflower*

### Terroir's flavors

*Traditionally bred pigeon smoked with juniper wood, fermented plum*

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*Confit pigeon legs, verjuice and woodruff hay*

### Gourmandise

*Mignardises*

*Chocolate, citrus fruits and Mont du Lyonnais's fruits*

135€

*Service and taxes included*

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## Starters

### *Black truffle*

*Onion cream and veal sweetbreads in "pithiviers"* 42 €

### *Scallops*

*Caramelised vegetables stock and smoked celeriac* 32 €

## Fish

### *Char Lakefish*

*Confit with cocoa bean, fresh herb coulis* 44 €

### *Fresh line-caught fish*

*Mushroom butter, vegetables « en papillote », infused with pine sprouts* 44 €

## Meats

### *Traditionally bred pigeon smoked with juniper wood*

*Confit pigeon legs, verjuice and woodruff hay* 48 €

### *Mountain Lamb from Haute-Loire*

*Stuffed vegetables from "Abbé Rozier's" garden* 46 €

## Cheeses

12 €

## Desserts

### *« Grands crus » chocolates from Maison Bonnat*

*Lightly smoked Ceylan and iced Chuao chocolate* 22 €

### *Gourmandise*

*Chocolate, citrus fruits and Mont du Lyonnais's fruits* 22 €

*Service and taxes included*

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