

Starters

Fruits and vegetables

Served raw and cooked

Mollières' farm milk and honey

30€

Watercress

Marinated shrimps, salsify and leek cooked on balsam fir sprouts

32€

Duck foie gras

Slices and root vegetables confit with citrus peel, Arquebuse

34€

Black truffle

Onion cream and veal sweetbreads in "pithiviers"

36€

Fishes and Vegetables

Char Lakefish

Confit with cocoa bean, fresh herb coulis

44€

Fario trout

Sorrel cream, crayfish broth and small spelt

42€

From the Abbé Rozier's gardens

Roasted vegetables,

Infused with herb and spices

40€

Meat and Poultry

Mallard

Quince brew, strong stock

The leg, as a confit, in a durum wheat egg 55€

Matured beef

"Parmentier" smoked with juniper wood

48€

Traditionally bred pigeon

Cooked in wholegrain pastry, with mushrooms and spiced fruits 48€

Lamb from Bourbonnais

Vegetables from Abbé Rozier's farm, wild hazelnut oil 46€

Cheeses

Matured Saint Marcellin cheese

12€

A selection of cheeses from the trolley

18€

Desserts

Grand Cru chocolates from "Maison Bonnat"

Chuao and Ceylan, flavours from the forest 22€

Apple

Baked, meringue, celery and cider

20€

Cocoa bean

Herbal jelly, hops and barley ice cream

20€

Gourmandise

Based on seasonal fruits

20€

Service and taxes included

Renaissance Menu

Watercress

Marinated shrimps, salsify and leek cooked on balsam fir sprouts



Fario trout

Sorrel cream, crayfish broth and small spelt



Matured beef

"Parmentier" smoked with juniper wood



A selection of cheeses from the trolley



Gourmandise

Based on seasonal fruits

105€

Service and taxes included

In the honor of Cour des Loges' 30th anniversary,
our chef Anthony Bonnet wished to create a special menu
to thank the producers, craftsmen and Lyon's countryside lovers
that accompany him every day in the accomplishment of his cuisine.
A menu in which all this expertise focuses on « The Product ».

The Garden,
Organic vegetables
From the Abbé Rozier's school farm in Ecully

Butter,
In churn, from La Ferme des deux Chênes,
From Monsieur Lardellier's in the Monts du Lyonnais

Arquebuse,
A subtle mix of ancient plants
By the Crozet's family in Haut Beaujolais, in Thizy

Pigeon,
Free-range, from Mrs et Mr Ollagnier
Passioned breeders in Châteauneuf

Milk,
In Villechenève, sheep bred by Pascal Ducreux
At La Bergerie des Mollières

Cocoa,
Beans selected for the Chef,
By Stéphane Bonnat Maître Chocolatier in Voiron

145€

Service and taxes included