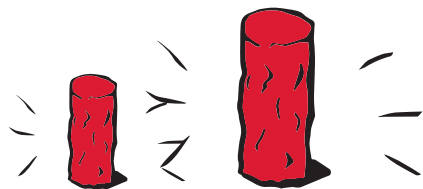


La carte Bouchon

	<u>Small</u>	<u>Large</u>
Salade lyonnaise <i>Green salad, sliced bacon, garlic croutons, poached egg</i>	11,00 €	16,00 €
 Gratinée lyonnaise <i>Home made onion soup, croutons and gratinated French cheese</i>	9,90 €	
Oeuf en Meurette <i>Poached egg, smoke pork belly, red wine sauce, mushrooms, croutons</i>	11,00 €	16,00 €
Saint-Marcellin <i>Soft cow cheese roasted, hot toast, green salad</i>	12,00 €	17,00 €
Cochon <i>Belly pork roasted «Gast» smoke breast, mustard seed sauce</i>		19,50 €
Cochon d'Auvergne Bio <i>Auvergne pig : pork baked at low temperature, cooking juice, home made gratin dauphinois</i>		19,90 €
Saucisson brioché <i>Brioche sausage : Maison Gast, chopped with shallots in red wine, mesclun</i>		19,50 €
 Quenelle de brochet <i>Baked fish soufflé, cream, crayfish sauce and white rice (wait time : 25 mn)</i>		17,50 €
 Andouillette bobosse <i>Coarse-grained tripe sausage (veal) served grilled with mustard sauce, potatoes gratin (wait time : 15 mn)</i>		24,00 €
Saucisson lyonnais <i>Lyonnais sausage with wine and shallots sauce, potatoes gratin</i>		18,90 €
Foie gras de canard <i>Home made duck foie gras</i>	16,00 €	19,50 €
Escargots de Bourgogne <i>Snails cooked with garlic and homemade parsley butter</i>	10,00 €	19,00 €

Net prices - Service included

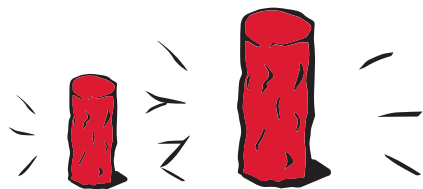


La carte Rouge

	<u>Small</u>	<u>Large</u>
Os à moelle Bio <i>Bone marrow cooked in broth, grilled, hot toast</i>	12,90 €	16,90 €
Tataki de Boeuf Bio <i>Marinated beef, soya sauce, grilled sesam, green salad</i>	12,90 €	17,90 €
Bavette d'ailoyau Bio 180 g / 250 g <i>Sirloin steak with shallot or nature</i>	18,50 €	23,50 €
Noix d'entrecôte Angus 250 g / 400 g <i>Grilled Angus Rib steak fleur de sel</i>	26,50 €	44,50 €
Assiette Bouchon Rouge 180 g / 250 g <i>Plate Bouchon Rouge : 3 pieces of beef (250 g) selected by the Chef</i>	19,50 €	29,50 €
Tartare de boeuf Bio <i>Beef tartare : ground meat, red onions, artichokes, sun-dried tomatoes, capers, black olives and basil</i>	16,50 €	24,50 €

Meats matured

A slate is available at your request

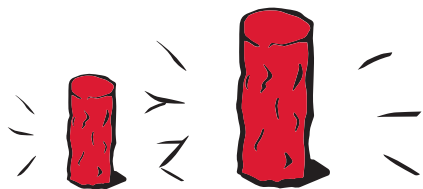


Les 4 saisons (summer)

	<u>Small</u>	<u>Large</u>
 Mozzarella au lait de bufflonne <i>Mozzarella cheese with yellow tomatoes, black krim tomatoes, tomatoes «coeur de boeuf», olive oil, fine sea salt</i>	14,90 €	21,90 €
Saumon frais mariné façon Gravlax <i>Fresh marinated salmo Gravlax</i>	15,00 €	22,00 €
Oeuf de poule poché <i>Poached chicken egg, gaspacho with ancient tomato varieties, crousty bread</i>	12,50 €	16,50 €
 Poivrons, aubergines et courgettes <i>Peppers, eggplants and zucchini marinated with fresh garlic, olive oil, bay leaves, thyme, mixed salad</i>	13,90 €	21,90 €
Carpaccio de boeuf «Charolaise» <i>Beef carpaccio, basil pesto, parmesan cheese, mixed salad</i>	13,90 €	21,90 €
 Gaspacho de tomate <i>Tomato gazpacho</i>	13,00 €	17,90 €
Tartare de saumon <i>Salmon tartare, green apples, lemon, dill, shallot, olive oil with French fries, green salad</i>		24,50 €
 Assiette de frites maison <i>Plate of home made French fries</i>		6,00 €
 Gratin dauphinois maison <i>Home made potato gratin</i>		6,00 €
 Salade verte <i>Green salad</i>		5,00 €
 Légumes vapeur de saison <i>Steamed seasonal vegetables</i>		6,00 €



suitable for a vegetarian diet



Kid Menu - 11,50 € (less than 10 years)

1 syrup

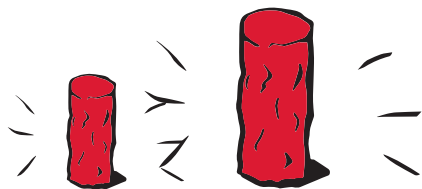
Main courses

*Home made steaks, home made French fries
or
Fish of the day, fragrant rice*

Desserts

*Chocolate cake
or
Ice cream scoop*

Net prices - Service included



Menu Bouchon - 22,90 €

(starter + main course or main course + dessert 20,90 €)

Starters

Oeuf en Meurette

Poached egg in a traditional red wine, bacon and shallot sauce

or

Salade lyonnaise

Salad, roasted smoke breast, croutons, poached egg

or

Gratinée lyonnaise

Onion soup, croutons, French emmental

Main courses

Quenelle de brochet

Baked fish soufflé, Nantua sauce (crayfish) and white rice

or

Saucisson lyonnais Maison Gast

Lyonnaise sausage with red wine and shallots sauce, potatoes gratin

or

Poitrine fumée Maison Gast

Smoked bacon, roasted in the oven, mustard seed sauce, green salad and steamed potatoes

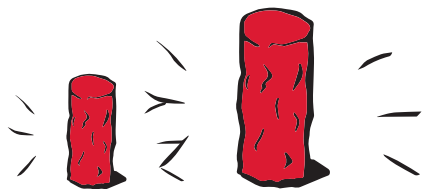
Cheeses or Desserts

1/2 raw milk cow cheese or White cheese with garlic or white cheese

or

Praline pie or chocolate pie

Net prices - Service included



Menu Rouge - 29,90 €

(starter + main course or main course + dessert 26,90 €)

Starters

Oeuf de poule poché

Poached chicken egg, tomatoes gazpacho, crusty bread

or

*Os à moëlle **Bio***

Bone marrow : cooked in broth, grilled, hot toast

Main courses

Saucisson brioché

Brioche sausage : Maison Gast, chopped with shallots in red wine, mesclun

or

Bavette d'ailoyau

Sirloin steak, with shallots or nature

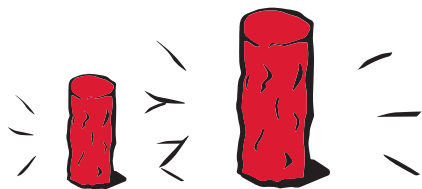
Cheeses or Desserts

1/2 raw milk cow cheese or White cheese with garlic

or

Choice of home made desserts or ice cream

Net prices - Service included



Menu Bouchon Rouge - 36,90 €

(starter + main course + dessert)

Starters

6 escargots de Bourgogne au beurre persillé

6 Burgundy snails cooked with garlic and parsley butter

or

Tataki de boeuf **Bio**

Beef tataki with green salad

Main courses

Tartare de saumon

Salmon tartare, green apples, lemon, dill, shallot, olive oil with

French fries, green salad

or

Cochon d'Auvergne **Bio**

Organic Auvergne pig : ribs baked at low temperature, cooking juice, gratin dauphinois

Cheeses or Desserts

1/2 Saint-Marcellin ou Cervelle de Canuts

1/2 soft cow cheese or White cheese with garlic

or

Dessert maison au choix ou glace artisanale (2 boules)

Choice of home made desserts or ice cream (2 scoops)

Net prices - Service included