JARDIN & COMPANY
Le bistrot par excellence
DARDILLY

Starters

M Starter of the day	6
M Salade Lyonnaise Salad, lardons, croutons, poached egg	6,5
M Onion squash soup with Fourme d'Ambert cheese	7
Rabbit terrine from "Bobosse" with butternut pickles	8
Lentil salad with cured salmon gravlax	7
Mushroom stir-fry with a poached egg	8

Main courses

Salade Lyonnaise	13
Sirloin steak of Aubrac beef with vineyard sauce, mushrooms & potato stir-fry (not included in the menu)	25
Pollock steak with lemon white nutter sauce, basmati rice, snacked broccoli	17
J&C Burger with St Nectaire cheese (Bun, minced beef Limousin, honey mustard sauce, onion puree, sucrine salad)	17
Bowl (a choice between cured salmon gravlax, chicken, or falafels) (with basmati rice , carrots, peas, onions, chicory, red cabbage, butternut, coriander, sesame vinaigrette)	15
M Orecchiette with vegetables and permesan cream sauce	15
M Guinea fowl supreme with forest sauce, potato stir-fry and roasted butternut	16
M Today's special	16
M Fish of the day	16

Typical recipes in Lyons (20min preparation time)

CHARCUTERIE BOBOSSE

Gratin d'Andouillette de la Maison "Bobosse"	18
Pike Brochet de la Maison "Bobosse"	18

Cheese

RENÉE Les Frères Richard RENÉE

Saint Marcelin cheese	8
M Cottage cheese (make it with coulis, cream or chives,)	6
Cheese plate	8

Desserts

M Dessert of the day	6
Bred pudding, with salted butter caramel ice cream	7.5
Chocolate cream from Valrhona, with caramel discs with nuts	7.5
Poached pear with chocolate ganache and coco	6.5
M Pineapple salad, with mint & orange sirup	6
Coffe with selection of desserts	8

M: Plats aux choix de la Formule à 19€ Entrée/Plat ou Plat/Dessert ou 25€ Entrée/Plat/Dessert

Prix Nets, Tous nos prix sont en euros et TTC
L'origine de nos viandes bovines est affichée au sein de ce restaurant, l'abus d'alcool est dangereux pour la santé, à consommer avec modération
Produits allergènes: consultez l'information disponible à l'accueil du restaurant, produits issus de l'agriculture biologique