

Summer Menu

SALAD SELECTION

Caesar Salad :

17€

Romaine lettuce, panko-crusted chicken, shaved Parmesan, herb croutons, and authentic Caesar dressing.

Lyonnaise Salad :

15€

Mixed baby greens, triple-cooked pork belly, soft-poached egg, herb croutons, and wholegrain mustard vinaigrette.

Panzanella Gourmande :



16€

Soaked fresella shavings, tomatoes, celery, Kalamata olives, red onions, cucumber, basil-infused olive oil, and smoked buffalo mozzarella.

MAIN DISHES

Ravioli with San Marzano Basilic Tomato Sauce :



17€

Organic Royans ravioli filled with mushrooms and wild garlic, served with DOP tomato and basil sauce, finished with shaved Parmesan

Pulled Veal Burger :

22€

Lyonnais baker Jocteur brioche bun, 8-hour slow-braised pulled veal breast, pickled red cabbage, shredded lettuce, onion compote, Cajun mayonnaise, roasted baby potatoes, and mesclun salad.

Vitello Tonnato del Signore :

20€

Slow-cooked veal loin, homemade tonnato sauce, shaved Parmesan, and pickled red onions.

Ceviche (depending on fish arrival) :

18€

Diced white fish fillet marinated in a light citrus-infused fish broth, served with crunchy vegetables (red onions, watermelon radish, celery, and baby corn).