



KITCHEN & BAR

AT COURTYARD

Our Chef, Laura Delafond, and her team have crafted this menu using fresh herbs from our kitchen garden

TODAY'S JOURNEY

From Monday to Friday - Noon to 3:00 pm

Starter of the Day

9 €

Main of the Day

23 €

THE ROAD TO SHARING

Mozza Sticks with Homemade Barbecue Sauce 🌱	8 €
Homemade Beetroot Hummus 🌱	8 €
Chicken Wings with Homemade Barbecue Sauce	10 €
Fried Sumac Calamari with Tartar Sauce	8 €
Honey-Roasted Camembert and Garlic Toast 🌱	14 €
French Fries or Sweet Potato Fries 🌱	6 €

Charcuterie Board 15 €

Chorizo, Coppa, Pork Rillettes, Serrano Ham and Cornichons

Cheese Board 15 €

Cantal, Olivet au Foin, Munster and Cabécou, Quince Jelly

Mixed Board 19 €

Cantal, Cabécou, Munster, Chorizo, Serrano Ham, Pork Rillettes, Quince Jelly and Cornichons

THE CHEF'S SIGNATURES

AND WINE SUGGESTIONS

SLOW-COOKED LAMB SHANK 33 €

Coriander, Ginger, Cumin, Thyme, Preserved Lemon, Bulgur, Carrots, Pearl Onions, Served with Lamb Jus

Paired with Crozes-Hermitage Nobles Rives, Syrah (16€)

PAN-FRIED FRENCH TROUT 28 €

Potato Purée, Roasted Kohlrabi, Kohlrabi Pickles, Hazelnuts, Fennel Frond & Dill Condiments

Paired with Chablis Jean-Marc Brocard, Chardonnay (16€)

DUCK À L'ORANGE 28 €

Cardamom Carrot Purée, Kale, Carrot Pickles, Orange Sauce With Sichuan Pepper, Carrot Chips

Paired with Domaine Dupré, Burgundy Pinot Noir (14€)

FARMHOUSE CHICKEN PAUPIETTE 27 €

Mushroom and Tarragon Stuffing, Fregula Sarda, Chicken Jus With Yellow Wine, Sautéed Oyster Mushrooms And Walnuts

Paired with Ardèche Louis Latour, Chardonnay (14€)

CUMIN-ROASTED CAULIFLOWER 🌱 23 €

Turmeric, Smoked Paprika & Tahini, Beetroot Chickpea Purée, Bulgur & Pickled Vegetables

Paired with Viognier, IGP Pays d'Oc (10 €)

THE COLORFUL WAGON

SOUP OF THE MOMENT 11 €

CAESAR SALAD 22 €

Breaded Chicken Breast, Cherry Tomatoes, Parmesan Shavings, Garlic Croutons, Quail Eggs, Caesar Dressing

CHICKPEA & CITRUS SALAD 🌱 21 €

Chickpea Patty, Fennel, Romaine Lettuce, Mixed Greens, Citrus Segments and Citrus Vinaigrette

ORECCHIETTE ROSSO 🌱 21 €

Homemade Tomato and Basil Sauce, Stracciatella, Basil Oil

ORECCHIETTE WITH PAN-FRIED PRAWNS 27 €

Lobster Bisque with Cognac, Thinly Sliced Fennel

SIMMENTAL RIBEYE 33 €

300 g Simmental Ribeye, French Fries & Salad, Homemade Sauce of the Day

THE TOASTED WAGON

Served with Fries or Sweet Potato Fries & Mixed greens

CLUB SANDWICH 23 €

Roasted Turkey and Smoked Bacon

Romaine Lettuce, Tomatoes, Homemade Mayonnaise, Free-Range Hard-Boiled Egg

LYON'S BURGERS - YOUR CHOICE 24 €

- Beef patty and Smoked Bacon

Homemade Barbecue sauce, Romaine Lettuce, Tomatoes, Fried Onions, Cheddar, Pickles

- Crispy Chicken and Smoked Bacon

Homemade Barbecue Sauce, Romaine Lettuce, Tomatoes, Fried Onions, Cheddar, Pickles

- Crispy Fish

Tartare Sauce, Romaine Lettuce, Tomatoes, Onions, Fried Cheddar, Pickles

- Homemade Chickpea Patty 🌱

Homemade Barbecue Sauce, Romaine Lettuce, Tomatoes, Fried Onions, Cheddar, Pickles

DO NOT HESITATE TO ASK FOR OUR KIDS' MENU

If you have any food allergies or intolerances, please inform a member of our team before ordering. A document listing the allergens present in each dish is available upon request. Prices are in euros and include all taxes and service. Cheques are not accepted. Free drinking water is available upon request. The origin of the beef, pork, lamb and poultry served is displayed on a dedicated notice visible in the dining room. Excessive alcohol consumption is harmful to your health. Please drink responsibly. The sale or free supply of alcohol to anyone under 18 is prohibited. Proof of age will be required.

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DESSERTS

MOLTEN CHOCOLATE CAKE 11 €

*Molten Pink Praline Center, Red Berry Coulis
Add a scoop of Ice cream + 3€*

PEAR AND LEMON VERBENA CREAM TARTLET 11 €

Pear Compote, Bitter almonds, Tart Pear

APPLE AND BANANA CRUMBLE WITH GINGER 11 €

*Ginger, Pepper, Cloves and Nutmeg
Add a scoop of Ice Cream + 3€*

TODAY'S CRÈME BRÛLÉE 10 €

SCOOP OF ICE CREAM 3 €

Vanilla, Chocolate, Caramel, Coffee, Pistachio

Per scoop

SCOOP OF SORBET 3 €

Strawberry, Raspberry, Lemon, Apricot

Per scoop

CAFÉ GOURMAND 13 €

Coffee and Sweets

HOT DRINKS

ESPRESSO 4 €

DECAF COFFEE 4 €

DOUBLE ESPRESSO 5 €

AMERICANO 5 €

CAFÉ AU LAIT 6 €

CAPPUCCINO 6 €

LATTE MACCHIATO 6 €

HOT CHOCOLATE 6 €

TEAS & HERBAL INFUSIONS 6 €

CHAI LATTE 6 €