

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 18 €

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

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 26 €

Prawn Bisque with Cognac, Thinly Sliced Fennel

SIMMENTAL RIBEYE 33 €

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

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 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

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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 €