



KITCHEN & BAR

AT COURTYARD

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

THE ROAD TO SHARING

Marinated AOP Olives	5 €
Chickpea Hummus	5 €
Ktipiti, Roasted Pepper and Feta Spread	5 €
Barbecue Chicken Wings (6 pieces)	8 €
Onion Rings Tartar Sauce (6 pieces)	5 €
Mozza Sticks (6 pieces)	6 €

	Petite / Grande
Homemade French Fries or Sweet Potatoes	5 € / 10 €
Charcuterie Board	10 € / 19 €
Cheese Board	10 € / 19 €
Mixed Board	10 € / 19 €

THE TOASTED WAGON

Served with Homemade Fries or Sweet Potatoes Fries & Mixed greens

CLUB SANDWICH	21 €
Roasted Turkey and Smoked Bacon	
Romaine Lettuce, Tomatoes, Mayonnaise, Free-Range Hard-Boiled Egg	
LYON'S BURGERS - YOUR CHOICE	23 €

- Beef patty and Smoked Bacon
Barbecue sauce, Romaine Lettuce, Tomatoes, Onions, Cheddar, Pickles
- Crispy Chicken and Smoked Bacon
Barbecue Sauce, Romaine Lettuce, Tomatoes, Onions, Cheddar, Pickles
- Crispy Fish
Tartar Sauce, Romaine Lettuce, Tomatoes, Onions, Cheddar, Pickles
- Homemade Chickpea Patty
Barbecue Sauce, Romaine Lettuce, Tomatoes, Onions, Cheddar, Pickles

COLORFUL JOURNEY

SOUP OF THE MOMENT	11 €
BURRATA SALAD	19 €
Mesclun Salad, Roasted Tomatoes, Sun-Dried Tomatoes, Chioggia Beetroot, Pine Nuts, Ginger-Marinated Beetroot House Vinaigrette	
CAESAR SALAD	20 €
Breaded Chicken Breast, Cherry Tomatoes, Parmesan Shavings, Garlic Croutons, Quail Eggs, Caesar Dressing	
CITRUS AND CHICKPEAS SALAD	19 €
Homemade Chickpea Patty, Shaved Fennel, Romaine Lettuce, Mesclun, Citrus Segments, Citrus Vinaigrette	
RIGATONI CARBONARA	23 €
Rigatoni, Egg Yolk, Parmesan, Guanciale	
RIGATONI RICOTTA SPINACH	21 €
Rigatoni with Ricotta, Sautéed Spinach, Garlic, and Pink Peppercorns	
BUTCHER'S CUT	25 €
Homemade French Fries or Sweet Potato Fries, and Mixed Greens	
MARINATED SEA BASS FILLET	27 €
Olive oil, Thyme, Lemon, Freekeh, Crushed Tomatoes, Candied Eggplant, Dill Yogurt Sauce	

LE TERMINUS GOURMAND

CHOCOLATE CAKE	9 €
Praline Molten Center, Crushed Hazelnuts	
Add a scoop of Vanilla Ice cream + 3€	
CRÈME BRÛLÉE OF THE MOMENT	9 €
SCOOP OF ICE CREAM	3 € per scoop
Vanilla, Chocolate, Caramel, Coffee, Pistachio	
SCOOP OF SORBET	3 € per scoop
Strawberry, Raspberry, Lemon, Apricot	
ICE CREAM SUNDAE	8 €
2 scoops of Ice-Cream	
Served with Mascarpone Whipped Cream	
Choice of sauce: Chocolate or Caramel or Red Berries	

DO NOT HESITATE TO ASK FOR OUR KIDS MENU