

Starters

« Splendid Salad » for Autumn

Salad Mix and Chicory, white Mushroom, small Artichoke, fresh goat cheese

Natural 13€

With Chicken 15€

Colorful Tomatoes Sweet Peppers and Avocado

served with Burratina, candied Lemon and Caper 15€

Red Tuna Tartar and Tataki, Ginger jelly 18€

Pumpkin Velouté with small Ravioles and rustic Bacon 15€

Poached Egg with Beaujolais Wine, slow cooked purple Onion 14€

“Bömlö” Gravlax Salmon with aromatic Herbs 16€

Duck Foie Gras Terrine (Homemade), Figs Chutney 20€

Children's Menu

(Until 10 years)

15€



Homemade cuisine

All the dishes are elaborated from raw products excepted our Sorbets and Ice Creams produced in a traditional way

For the Sea to the River

Gilthead sea bream, Mix of tender vegetable cooked in chardonnay, Spinaches and Nutmeg..... **25€**

Scallops and Mussels with red Curry and Quinoa **25€**

Fresh **Frog's Legs** cooked in parsley and Garlic “like in Dombes”

As a starter (*6 pieces*) **20€**

Main course (*10 pieces*)..... **33€**

Meat

Beef Cheek (France) cooked in Wine, small Pasta and Comté cheese **25€**

Veal Liver and Parsley, Creamy Polenta **24€**

Charolais beef fillet (180g.) served Potatoes **32€**

Slow cooked **Veal Chop** (France) with onions, “Vin Jaune” and Morrels **38€**

Bresse Poultry (PDO) served with cream and pilaf rice

With morels **+8€** **28€**

We can inform you about our products origin

Clin d'Oeil de Saison

« Splendid Salad » for Autumn

or

Poached Egg with Beaujolais Wine,
slow cooked purple Onion



Gilthead sea bream, Mix of tender vegetable cooked
in chardonnay, Spinaches and Nutmeg

or

Veal Liver and Parsley, Creamy Polenta



Cheese **or** Choice of desserts

Starter + Main Course
or Main Course + Dessert 28€*
Full menu 33€

** Not available Saturday and Sunday*

Une Envie Gourmande

Colorfull Tomatoes And Sweet peppers "Tatin",
served with Mozzarella and Pesto

or

Bömlo gravlax salmon with aromatic herbs

or

Duck Foie Gras Terrine (Homemade), Figs Chutney



Scallops and Mussels with red Curry and Quinoa

or

Fresh Frog's Legs « comme en Dombes »
(6 pieces)



Charolais beef fillet (France) and Potatoes

or

The Bresse Poultry (PDO)* cooked with cream
from the recipe of Georges Blanc's grandmother and Rice



Cheeses **or** Our Choice of desserts

1 Starter + 1 Main Course + 1 Dessert
47€

Or Our Full menu
57€

Cheeses

Selected Cheeses **7€**

Cottage cheese served with Bresse cream **or** with Garlic and Herbs **or** Red Fruits coulis **6 €**

Cheese dip as in Lyon **6 €**

Honey candied Apples on a shortbread and Dulce de leche **9 €**

Chestnut and Blackcurrant with Green Chartreuse **10 €**

Pineapple and Passion Fruits Crumble with Almonds and Exotic Ice cream **9 €**

Hazelnut and Chocolate Entremets **9 €**

Citrus Pie **8 €**

Fig and Blackcurrant,
Vanilla ice Cream and Meringue **9 €**

Daily Ice-Cream & Sherbet **8 €**

Dessert of the day (according availability) **8 €**

Le Café Douceur **12 €***
(few sweets and coffee)

All our puddings are "Home Made" except our ice-cream and Sherbet.

*Coffee price will be added if you take this dessert in a menu

On the day Specials

Except on Saturdays, Sundays and public holidays

Lunch Express

24 €

Starter of the day + main course of the day **or** main course of the day + dessert of the day

With Either

A glass of Wine

(Côtes du Rhône, Mâcon Villages or Côtes de Provence)

Or ½ bottle water or a beer + coffee

Dish of the day

18€ for lunch and 22€ for dinner

Le Menu du Marché

24€ for lunch and 26€ for dinner

Starter of the day + Main course of the day + Dessert of the day

Our restaurant is opened from 12-2:15 for Lunch

From 6:45 until a late seating

Let us know if you have any allergies

Carte imaginée et proposée par **Georges BLANC** pour le Splendid

Manager: **Adeline PIRET** assistée d'**Antoine GIRAUD**

Chef de cuisine: **Nicolas ANSEAUME**