

Cheese

Faisselle de fromage blanc (curd cheese served with whey) 4.90€
Et ses accompagnements

½ Saint Marcellin refined 5.50€

Regional cheese plater 5.50€
3 types upon availability

Our deserts

 6.90€

Homemade St Genix pink praline tartlets
Homemade whipped cream

Jar of homemade chocolate cream
Homemade Chantilly with orange and citrus fruit homemade lace

Homemade seasonal fruit salad
Served with thin lace crepe and orange's zest

Pancakes Suzette style
Served with a mandarin sorbet

The creamy passion, homemade coconut milk
Small wave of fresh mango

Charlotte homemade pear
Salted butter caramel chips

Ice cream and sorbets
3 scoops

Desert of the day

Coffee or tea served with a selection of delights 7.50€



All our 'homemade' dishes are cooked here with raw products

Allergen list available upon request

Net price taxes and service included

IGP: Protected Geographical Indication, AOC et AOP: appellation of origin controlled and protected; MOF : Meilleur ouvrier de France (Best Worker of France)

Serving may differ from photograph



Eclipse

RESTAURANT

Menu

Starters

Lyonnais Salad Smoked bacon, croutons and poached egg	9.50€	XXL 16.90€
The gourmet trilogy of salmon in verrines In Ceviche, in Terrine, smoked		15.50€
La Gratinée Lyonnaise Onion soup au gratin and croutons		10.50€
Ravioles du Dauphiné in warm salad Frayed ham, walnut oil and raspberry vinegar	10.50€	XXL 18.50€
Terrine of homemade duck's foie gras Compote with Armagnac prunes		14.50€
Buffet of starters		13.50€

Fishes

Quenelle Lyonnaise with homemade Nantua sauce Pan-fried fresh homemade vegetables		14.50€
Cassolette of frog legs, parsley cream Steamed young spinach shoots		16.00€
Rosted cod with virgin oil and fleur de sel Mashed of Ratte du Touquet potatoes in the style of Joël Robuchon		17.00€

Meats

Andouillette gratin Old fashioned mustard cream sauce, homemade French fries		13.50€
Bresse AOC supreme chicken with cream Fried fresh and seasonal vegetables		15.50€
Butcher's selection	250g : 16.00€	350g : 19.90€
Tartiflette revisited in the Lyonnaise way, Mesclun salad Hot sausage, potatoes and Reblochon cheese AOC		16.50€
Square of rack of veal medallion, with ceps juice Mashed of Ratte du Touquet potatoes in the style of Joël Robuchon		22.00€
Fresh tagliatelles with black truffle	Végétarian plate	18.50

Lyonnais Menu

22.00€

Lyonnais Gratin or Buffet of starters -
Lyonnais Quenelle or The revisited tartiflette or Suggestion of the moment -
½ Saint Marcellin or Pink praline tartlet or Desert of the moment

Kids menu

9.50€

Suggestion of the moment

12.00€

Eclipse Menu

30.00€

Salmon trilogy Ou Medaillon of foie gras Ou Buffet of starters -
Any choices à la carte -
Any desert au choix (Gourmet coffee and tea included)



All our 'homemade' dishes are cooked here with raw products
Allergen list available upon request
Net price taxes and service included

IGP: Protected Geographical Indication, AOC et AOP: appellation of origin controlled and protected; MOF : Meilleur ouvrier de France (Best Worker of France)
Serving may differ from photograph