

Le Bar Lyonnais

First Course

Roasted Wild Mushroom Soup 10

Pickled Spring Onions and
Toasted Almond

Terrine du Jour 9

Rustic Toast, Moutarde Violette

Asparagus Risotto 13

Duck Confit, Preserve Lemon Emulsion

Field Greens Salad 9

White Balsamic and Walnut Oil

Endive Salad 10

Blue d'Auvergne and Walnut

Chilled Seafood Salad 15

Apple and Cucumber Consommé, Lemon
Arborio Crisp

Roasted Taylor Bay Scallop 17

Handmade Potato Gnocchi, Guancale
Shellfish Riesling Emulsion

Classics

Sautéed Foie Gras 17/32

Apricot Puree, Sauce Rouennaise

Steak Tartar 15

Gaufrette Potatoes

Salad Lyonnaise 13

Frisé Lettuce, Lardons,
Crisp Potatoes, and Poached Egg

Salmon Fumé 12

Our House Smoked Salmon
Traditional Accompaniments

Galette de Crab 14/25

French Green Beans
Whole Grain Mustard Sauce

Cassolette of Snails 15

Champagne, Hazelnuts and Garlic Butter

Pomme Frites 9

Served with three Dipping Sauces

French Onion Soup 10

Wild Mushroom Ravioli 13

Ivory Sauce

Main Course

Marinated Chatham Cod 21

Thyme Scented Tomato, Basmati Rice,
Bouillabaisse

Olive Oil Poached Scottish

Salmon 24

Braised Belgian Endive, Toasted Farro
Zinfandel Buerre Rouge

Thyme Crusted Yellow Fin

Tuna 26

Lentil de Puy, Lemongrass Sauce

Dover Sole Berwind *Market Price*

Crispy Basmati Rice,
Tomato, Lemon, Caper Butter

Burger Lyonnais 15

Brioche Bun, Grilled Prime Beef,
Caramelized Onion Puree,
Cherry Tomato Confiture,
Pomme Frites

Veal Medallions "Shanis" 37

Hazelnut Mashed Potatoes
Mushroom Fricassee

Steak Frites 24

Oven Roasted Rib-Eye,
French Fries, Sauce Bordelaise

Organic White Feathered

Chicken 24

Pommes Puree, Sauté Brussel Sprouts

Braised Veal Cheeks 24

Soft Polenta, Natural Jus

5oz Filet Mignon 25

Crushed Fingerling Potatoes,
Sauce Bordelaise

Crispy Duck Confit Leg 17

Malted Spaetzle, Natural Jus

Brasied Veal Kidney 19

Stone Cut Oats, Mustard Cognac Jus

Chef Proprietor Georges Perrier
Executive Chef Nicholas Elmi