

• BAR LYON •

PETIT PLAT

ROSETTE DE LYON \$9.95

Thinly Shaved Salami, Relish, Red Wine Mustard

GOUÈRES \$5.95

Bacon & Gruyère Cheese Puffs

TARTARE DE BŒUF \$12.95*

Steak Tartare, Classic Accompaniments, Over Grilled Flatbread

GAUFRETTES \$3.95

House Potato Chips, French Onion Dip

ENTRÉE

FOIE DE VOLAILLE \$12.95*

Chicken Liver Parfait, Red Onion Marmalade, Country Toasts

CHÈVRE BRÛLÉE \$14.95**

Baked Vermont Creamery Aged Goat Cheese, Cranberry Pecan Toast

CONFIT DE CANARD \$17.95

Classic Duck Confit, Autumn Root Vegetables

TARTARE DE SAUMON \$14.95*

Salmon Tartare, Pickled Barigoule Vegetables, Horseradish, Gaufrettes

SALADE DE LÉGUMES \$12.95

Roasted & Smoked Autumn Root Vegetables, Horseradish, Sherry

SALADE VERTE \$9.95

Corner Stalk Greens, Shaved Raw Vegetables, Herbs, Vinaigrette

*Before placing your order, please inform your server if
a person in your party has a food allergy.*

**Contains or may contain raw or undercooked ingredients.*

***Contains nuts.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase the risk of food borne illnesses.*

LYON CLASSIQUES

TERRINE LYONNAISE EN CROÛTE \$14.95

Country Pâté in Pastry, Truffled Mustard

QUENELLE DE BROCHET

One For \$13.95 Two For \$22.95

Quenelle of Pike, Crayfish Tails, Lobster Velouté

SALADE LYONNAISE \$15.95*

*Chicory, Frisée, Smoked Bacon, Croutons,
Shallot - Dijon Vinaigrette, Soft Egg, Crispy Potato*

PLAT PRINCIPAL

OMELETTE \$15.95*

Softly Cooked Baveuse Style, Triple Crème Cheese, Salad Vinaigrette

MOULES \$19.95

Steamed Mussels, Spicy Curry à l'Indienne, Naan

SAUMON \$22.95*

Salmon, Heirloom Squash, Foraged Mushrooms

LOTTE \$23.95

*Poached Monkfish "Navarin", Clams, Mussels,
Fennel, Potato & Parsley, Spicy Aioli*

BAVETTE STEAK \$27.95*

*Wagyu Sirloin Flap, Garlic Confit, Maître d' Butter,
Roasted Bone Marrow, Grilled Country Bread*

COQ AU VIN \$21.95

*Red Wine Braised Baby Chicken, Pearl Onion,
House Pork Belly, Button Mushroom, Parslied Fettuccine*

"LE BURGER" \$15.95*

*Dry Aged Beef, Pork Belly, Tarragon Aioli, Mushroom Duxelles,
American Cheese, Farm Egg
Add a Side of Frites or Small Salad...\$3.95*

SIDES

Frites, Garlic & Herbes, Aioli...\$5.95

Haricots Verts, Shallots...\$5.95

Small Salad, Vinaigrette...\$5.95