



siprès

RESTAURANT
CONVIVIAL & RAISONNÉ

LYON'S TRADITIONAL MÂCHON
SATURDAY 7TH & SUNDAY 8TH OF DECEMBER
MORNING

APERITIF + STARTER + MAIN + CHEESE + DESSERT
39€/person

APERITIF

A welcome glass of wine.
French croquette of perch, nantua sauce, pickles.

STARTER

Half slice of our homemade pâté en croute.

OR

Lyonnaise salad : young leaves, breaded egg, crispy bacon, croutons, red wine vinaigrette.

MAIN

Breaded pork trotters, candied onion coulis, creamy cauliflower, smoked baby potatoes.

OR

36hr cooked beef cheek, candied onion coulis, creamy cauliflower, smoked baby potatoes.

CHEESE

Half Saint Marcellin - Fromagerie Les Trois Jean.

OR

Cervelle des Canuts

(Lyon speciality with fromage blanc, fresh herbs, shallot, salt and pepper)

DESSERT

Pear poached in mulled wine, cinnamon shortbread and ice cream, maple syrup whipped cream, balsamic gel, shot of mulled wine. (+3€)

OR

Praline/mint cream, Isigny cream, vanilla ice cream, sweet pastry.

*Net prices, service included.
Allergen list available on request.
All our dishes and desserts are homemade.*

