Bacchanales

RESTAURANT GASTRONOMIQUE

TASTING MENU

Exordium

Poultry consommé with nori, chicken and prawns

Celeriac

Salt-baked, with hazelnut praline and a silky colatura sauce

Gros Plant du Pays Nantais AOC sur lie 2024 – Domaine Raphaël Luneau

Whiting & plaice, in homage to Escoffier's Crème Carmélite

Lemon-scented whiting mousseline, plaice goujonnettes, creamed fish fumet

Saint-Pourçain AOC La Vreladière 2025 – Domaine Grosbot-Barbara

Scallop, leek & Corsican clementine

Scallop in foaming butter, grilled leek, scallop-roe beurre blanc

Mâcon-Vergisson AOC Sur la Roche 2024 – Domaine Saumaize-Michelin

Cabbage stuffed with pigeon & foie gras

Horn of plenty mushrooms, green cabbage, glazed carrot, pigeon jus with sloes

Cahors AOC 2020 – Château Les Hauts d'Aglan

Fresh & aged goat's cheese from the Drôme

Our interpretation

Optional cheese course – €9 supplement

Cæsura

Granny Smith apple & celery

Chocolate & black sesame

Chocolate crémeux, milk mousse, crisp, pickled morello cherries, black sesame ice cream

Maury Grenat AOC Alcôve – Clos des Vins d'Amour · 6 cl

CHOOSE YOUR MENU

Seven-course tasting menu — **€75**
Wine pairing · five 8 cl glasses — *€55*

Five-course menu — **€63**
Wine pairing · three 10 cl glasses — *€35*

The five-course menu includes a choice of one starter and one main course.

On Saturday evenings, only the tasting menu is available. Four-course lunch menu: €45.

The same menu is served to the whole table.

Please let us know about any allergies or dietary requirements in advance.
All meat is of French origin. Prices include VAT and service.
The menu may vary slightly according to market availability.

BACCHANALES · LYON