



Bouchon Lyonnais



PRALYON



For quality reasons, some products may be unavailable as all our dishes are prepared from fresh products.
We apologise for this in advance.

Accepted means of payment
cash - cheques - luncheon vouchers - holiday vouchers

NET PRICES - INCLUDED SERVICE

MIXED PLATTER 16,90 €

Rosette sausage from Lyon
Cervelle de Canut

Soft white cheese, garlic, parsley, chive, salt, pepper
1/2 Saint-Marcellin cheese, Gratons,
Raw vegetables



MAXI SALADS - 16,90 €

Lyonnaise salad

Green salad, poached egg, croutons, bacon in cubes

Millefeuille salad

Warm goat cheese millefeuille salad, honey, nuts

Vegan salad

Green salad, raw vegetables, avocado steak

BURGERS - 21,90 €

Burger Pralyon

*Raw vegetables, steak, cheddar, bacon in cubes,
Gribiche sauce*

Vegetarien Burger

*Raw vegetables, fried vegetables, avocado steak,
cheddar, home made pesto*

Vegan Burger

*Raw vegetables, fried vegetables with olives oil,
avocado steak, ketchup*

STARTERS

Sausage in brioche 14,90 €

Home made foie gras 17,90 €

Cervelle de Canut 13,90 €

*Soft white cheese, garlic, parsley,
chive, salt, pepper*

Plate of rosette sausage 13,90 €

Farmhouse pâté 15,90 €

Egg Meurette 15,90 €

Poached egg, bacon in cubes, red wine sauce

Onion soup 13,90 €

Vegetables soup 13,90 €

SPECIALITIES - 17,90 €

Hot sausage red wine sauce

Pike quenelles Pralyon' style

Andouillette, mustard sauce

Calf head in old style, Gribiche sauce

Tripes in Lyonnaise style

Ravioli in gratin

Tablier de Sapeur

Bread crumbed tripe

CHEESES

1/2 Saint-Marcellin cheese 5,90 €

Cervelle de Canut 5,90 €

*Soft white cheese, garlic, parsley,
chive, salt, pepper*

MEATS / FISHES 19,90 €

Minced chicken with mushroom sauce

Half duck breast roasted with honey

Salmon steak, virgin sauce

Beef «Bourguignon»

DESSERTS

Home made dessert 6,90 €

Gourmet coffee: *mixed of* 8,00 €

"mignardises" served with your coffee

NET PRICES - SERVICE INCLUDED

MENU LYONNAIS

22,90 €

Starter - Main dish - Cheese or Dessert

Lyonnaise salad

Green salad, poached egg, croutons, bacon in cubes

Cervelle de Canuts

Soft white cheese, garlic, parsley, chive, salt, pepper

Plate of Rosette sausage

Sausage in brioche

Onion soup

Egg Meurette

Poached egg, bacon in cubes, red wine sauce



Hot sausage red wine sauce

Andouillette, mustard sauce

Pike quenelles Pralyon' style

Tripes in lyonnaise style

Tablier de Sapeur

Bread crumbed tripe



Cheese or home made dessert

or

Gourmet coffee:

mixed of "mignardises" served with your coffee (+ 1 €)

CHILD MENU

12,90 €

(up to 10 years)

Main dish

+

Dessert

or

Drink

NET PRICES - SERVICE INCLUDED

MENU PRALYON

29,90 €

Starter - Main dish - Cheese or Dessert

Home made «foie gras»

Millefeuille salad

Warm goat cheese millefeuille salad, honey, nuts

Farmhouse pâté

Smoked salmon, dill sauce

Vegan salad

Vegetables soup

Choice of starter from the menu lyonnais



Minced chicken with mushroom sauce

Beef «Bourguignon»

Calf head in old style, Gribiche sauce

Half duck breast roasted with honey

Ravioli in gratin

Salmon steak, virgin sauce

Choice of dish from the menu lyonnais



Cheese or Home made dessert

or

Gourmet coffee: *mixed of "mignardises" served with your coffee (+ 1 €)*

NET PRICES - SERVICE INCLUDED

BURGERS MENU

24,90 €

Burger + Drink

Burger Pralyon

Raw vegetables, steak, cheddar, bacon in cubes, Gribiche sauce

Vegetarien Burger

Raw vegetables, fried vegetables, avocado steak, cheddar, home made pesto

Vegan Burger

Raw vegetables, fried vegetables with olives oil, avocado steak, ketchup

+

Choice of drinks

Heineken beer - Panaché (beer + lemonade)

Monaco (beer + lemonade + grenadine syrup)

Glass of wine (red or white or rosé)

Soda or fruits juice



NET PRICES - SERVICE INCLUDED

WINES LIST

	Glass 12 cl	Pot 46 cl	Bottle 75 cl
RED WINES			
Côtes du Rhône (Le Bio de Guyot)	6,00 €	19,00 €	29,00 €
Croze Hermitage (Le Millepertuis AOP)	8,00 €	24,00 €	39,00 €
Saint-Joseph (Grande Réserve AOP)	9,00 €	26,00 €	42,00 €
Beaujolais Village (Valfantine AOP)	6,00 €	19,00 €	31,00 €
Chiroubles (Cuvée Emilessence AOC)	7,00 €	24,00 €	35,00 €
Clos des Noiterons)			
Mercurey 1er cru (Château d'Estroyes			45,00 €

WHITE WINES

Beaujolais Village (Valfantine AOP)	6,00 €	19,00 €	31,00 €
Saint-Véran (Les Bosquets AOP)	8,00 €	24,00 €	39,00 €
Côtes de Gascogne (Pellehaut IGP)	7,00 €	23,00 €	36,00 €

ROSE WINES

Côtes de Provence (La Croix du Prieur)			35,00 €
Petit Pont Réserve	5,50 €	16,00 €	

CHAMPAGNE

		Bottle 37,5 cl	Bottle 75 cl
Champagne Veuve Pelletier		26,90 €	49,00 €

NET PRICES - SERVICE INCLUDED

DRINKS

Fruit juce 25 cl	4,50 €
Sodas 33 cl	4,50 €

WATERS

Perrier 50 cl	3,50 €
San Pellegrino 1 L	5,50 €
Evian 1 L	5,50 €

BEERS

Terre de bière :	
- home made lager	7,50 €
- home made white beer	7,50 €
- home made amber beer	7,50 €
- home made red beer	7,50 €
- home made without alcohol	7,50 €
Heineken - 25 cl	4,30 €
Monaco	5,00 €
Panaché	5,00 €

APERITIFS

Home made aperitif 10 cl	6,00 €
Communard / Kir 10 cl	4,50 €
Porto 5 cl	5,00 €
Martini 5 cl	5,00 €
Pastis 2 cl	5,00 €

HOT DRINKS

Coffee	2,30 €
Long coffee	2,70 €
Double coffee	3,50 €
Hot chocolate	4,50 €
Tea - Infusions	4,50 €

NET PRICES - SERVICE INCLUDED

COCKTAILS WITHOUT ALCOHOL

Exotic <i>(pineapple, apple, multifruits, strawberry syrup)</i>	9,00 €
Virgin Mojito <i>(subject to availability)</i> <i>(fresh mint, green lemon, cane sugar, Perrier water)</i>	9,00 €
Vitamins <i>(orange juice, grapefruit, pineapple, grenadine syrup)</i>	9,00 €

COCKTAILS WITH ALCOHOL

Aperol Spritz	9,50 €
Mojito <i>(subject to availability)</i> <i>(white rum, fresh mint, green lemon, cane sugar, sparkling water)</i>	11,50 €
Whiskey sour <i>(whisky, lemon, cane sugar)</i>	11,50 €
Sex on the beach <i>(vodka, raspberry liqueur, pineapple juice)</i>	11,50 €
Tequila sun rise <i>(tequila, orange juice, grenadine syrup)</i>	11,50 €
Gin Fizz <i>(gin, cane sugar, lemon juice, Perrier water)</i>	11,50 €



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