

“ BORN IN LYON, I GREW UP LEARNING
THAT PRODUCT QUALITY IS TANTAMOUNT
TO THE OUTCOME.

AT LYS MARTAGON, I WILL ENABLE YOU TO DISCOVER
A SELECTION OF MAGNIFICENT PRODUCE
WITH THE CREATIVITY AND TALENT OF MY TEAM.

COME AND SHARE OUR GENEROUS “
AND TASTY GASTRONOMY!

MICKAËL FURNION





TO START



Black truffle cooked in a brioche	40
<i>Cloud of chestnut foam and apple</i>	
Scallops cooked in their shells	35
<i>Citrus carrot purée and roasted carrots</i>	
Layered foie gras	35
<i>Candied kumquat and pike eggs</i>	

TO SHARE



Pine smoked lobster	150
<i>Port reduction and beetroot purée</i>	
Waguy Beef Wellington	150
<i>Grainy mustard juice and a gratin of wild mushrooms</i>	



UNDER THE WATERS



Locally sourced lake fish Bouillabaisse 60
Char fish, trout, crayfish and potatoes confit

Red mullet cooked in a hot stone 50
Tubes of butternut squash and grapefruit infused butter

OUR TERROIR



Clay backed pigeon 50
Roasted salsify and wild rose buds

Cocotte baked veal chop 60
Hay jelly, medly of artichokes and coffee infused sauce

*All prices rea net, in euros with service included
All of our meats are sourced in France*

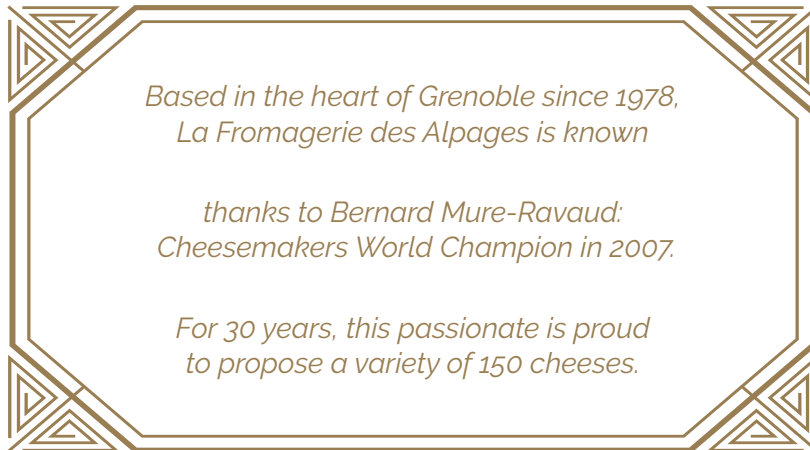


THE TASTE OF ALPS



A selection of luxury cheeses 25
*Monsieur Bernard Mure Ravaud,
Maître Affineur et Meilleur Ouvrier de France*

Summer Beaufort 25
Yellow wine jelly and walnut cream



SWEET & EASY



Millefeuille prepared in front of you 25
Intense vanilla and thick caramel

A light celery based dessert 25
Citrus coulis

A selection of chocolate delights 25
Le chocolat dans tous ses états