

# RESTAURANT LE CLOÎTRE

Tous nos plats sont entièrement faits maison avec des produits frais et locaux :  
Origine des viandes : France.



LES  
TOQUES  
BLANCHES  
LYONNAISES



ASSOCIATION  
FRANÇAISE  
DES MAÎTRES  
RESTAURATEURS



## STARTERS

- HADDOCK CEVICHE AND ZUCCHINI HOUMOUS / SMOKED EIGRELETTE AND POMEGRANATE 23€  
CANDIED PORK PALERON SALAD AND THAI STYLE POTATOES 24€  
CLOITRE PERSILLÉ WITH YELLOW WINE AND SOUR TRUMPET MUSHROOM / SALAD 24€  
BURGUNDY SNAILS WITH PARSLEY BUTTER AS A CAESAR SALAD 25€



## MEAT

- CALF'S HEAD / VEGETABLES IN  
PERSILLADE WITH GRIBICHE SAUCE 24€  
CHAROLAIS TATAKI / CREAMY POLENTA  
/ RED FRUIT AND SESAME JUICE 32€  
BEEF ROSSINI Tournedos / LIGHT  
MASHED POTATOES / CANDIED  
SHALLOTS AND MUSHROOMS 34€  
SWEETBREAD FRICASSEE WITH KING  
SHRIMP / CERVELLE DE CANUTS / MAPLE  
POTATOES 35€

## FISH

- PIKE AND SMOKED EEL RENNET / CAPONATA /  
PARMESAN AND FRESH HERBS CRUBLE 23€  
PIKE-PERCH QUENELLE AND ARTICHOKE /  
HOLLANDAISE AND TOASTED BUCKWHEAT 26€  
CANDIED COD / RICOTTA AND SPINASH  
RAVIOLI / DEVIL SAUCE 28€  
MEUNIÈRE "WHOLE FARIO TROUT FROM LA  
PETITE MONTAGNE" / LIGHT MASHED  
POTATOES AND VEGETABLES 29€



## CHEESE

- CERVELLE DE CANUTS (FRESH CHEESE WITH  
CREAM, HERBS & SHALLOTS) 8€  
CHEESE TRILOGY PLATE 12€  
(CHEF'S SELECTION)  
MORBIER EN CROÛTE / VIN JAUNE AND MOREL  
JELLY 14€

## DESSERTS 14€

To order at the start of the meal

- CHEESECAKE / RED FRUITS  
CHOCOLATE MACAÉ DOME / VANILLA AND  
PINE NUTS CREAM  
MINT AND SEASONAL FRUIT ICED PARFAIT  
BLACKCURRANT VARIATION / WHITE  
CHOCOLATE AND LIME