

# TASTING MENU

# WINE DINNER

WITH CHÂTEAU DU MOULIN-À-VENT



CHÂTEAU DU  
MOULIN-À-VENT

Perfect egg and Oscietra caviar  
Smoked Japanese eggplant cream, crispy yellow chicken

Langoustine roasted with seaweed butter  
Fennel in textures, champagne sabayon and citrus zest

Milk-fed veal rump  
Rich jus with black truffle, lettuce mousseline, braised baby romaine

Saint-Marcelin from La Mère Richard  
Served warm in chestnut leaf, toasted country bread

Dessert by Chef Vincent Thomassin



INTERCONTINENTAL.

LYON - HOTEL DIEU

Nos préparations culinaires peuvent contenir des produits allergènes. Vous pouvez vous informer auprès de nos équipes.  
Origine des viandes : UE. Prix nets, taxes et service compris. Les paiements en CB et espèces sont acceptés.

Please note that our food products and ingredients may contain allergens. We invite you to check with the team. Origin of the meat: UE. Net prices, taxes and service included. Payments in credit card and cash are accepted.