



INTERCONTINENTAL®  
LYON - HOTEL DIEU

## AINAY MENU

*The art and antique stores neighborhood*

*Please select a unique starter, main course and dessert for all participants*

*65€ per person (excluding beverages) - served for lunch*

### Starters

Sea bream tartare with citrus fruit, dried fruit crumble

Lyonnaise salad, poached egg and bacon bits

Meat pie with horn of plenty mushrooms

Chicken terrine with shallot compote, toasted farmhouse bread

Rainbow trout gravlax with rocket salad

Mashed avocado, Pink Lady apple and chopped crayfish

### Main course

Sea bream fillet, celery puree with fresh herbs

Confit lamb steak, pearl onions and ratte potatoes

Fresh roast cod fillet, cauliflower with nut-brown butter

Veal quasi with rosemary served with chards in gravy

Rolled chicken fillet, sauteed rutabaga and turnips

Braised beef cheek and fondant carrots

*Side dishes can be adapted to suit individual tastes*

## Desserts

Praline tart, almond cream

Lemon tart

The Louvre

*(Vietnam 73% extra dark chocolate mousse, crunchy almond praline feuillantine, almond dacquoise cake, French butter biscuit)*

The Odeon

*(Vietnam 73% extra dark chocolate mousse, Madagascar vanilla centre, chocolate cake, almond dacquoise, French butter biscuit)*

The Tendance

*(Rich Madagascar vanilla cream flavoured with Ceylon tea, blackcurrant coulis, almond dacquoise cake, French butter biscuit)*

The Saint Domingue

*(Exotic fruit mousse, fresh mango and pineapple, coconut cake, French butter biscuit)*

Chocolate and hazelnut choux puffs

Moist chocolate tart

*Tatin-style upside-down apple tart*

*Lemon confection*

*Mango and coconut macarons*

*Chestnut and blackcurrant entremet*