



INTERCONTINENTAL®
LYON - HOTEL DIEU

CONFLUENCE MENU

Contemporary architecture and industrial docks

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

85€ per person (excluding beverages) - served for lunch

Starters

Lobster medallion with bisque mayonnaise

Charolais beef tataki with soja vinaigrette

Millefeuille of Saint Marcellin cheese with mixed dandelions

Rolled foie gras with Chartreuse liqueur

Compressed Granny Smith apples, rock crab meat, avocado, grapefruit

Lightly cooked salmon with citrus fruit

Main course

Fillet of beef, confit shallots with Anna potatoes (maximum of 100 people)

Crispy lamb, turnip tian and thyme gravy

Line-caught sea bass, potato emulsion with bacon

Confit salmon, fondant sand-grown carrots, raw vegetable salad

Supreme of Bresse fattened hen with morel mushrooms, ratte potato puree

Roast thick cut veal steak in rosemary with creamy polenta

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