



INTERCONTINENTAL®
LYON - HOTEL DIEU

CROIX-ROUSSE MENU

The neighborhood all about silk...

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

45€ per person (excluding beverages) - served for lunch

Starters

Fresh salmon steak, combava cream, Vitelotte violet potato crisps

Le Puy en Velay lentils and smoked bacon

Heirloom tomatoes, pistou and rocket salad (depending on the season)

Knife-cut tuna tartare with sesame cream

Crisp lettuce, golden croutons and French sausage with pistachios

Leek terrine and citrus vinaigrette, roasted hazelnuts

Main course

Fresh cod steak and leeks fondue

Farmfresh chicken fillet, mashed Monts du Lyonnais potatoes

Full-flavoured Dombes duckling, lentils in brown gravy

Hake steak, spinach shoots and morel mushroom fricassee

Roast salmon, confit fennel with Sauternes sauce

Confit lamb fillet and beans in tomato sauce

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