



INTERCONTINENTAL®
LYON - HOTEL DIEU

CROIX-ROUSSE MENU

The historic silk weavers' district ...

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

Starters

Creamy carrot and cumin soup, pecans and pistachios

Smoked salmon entremet and dill whipped cream

Beef salad with pickled red onions and herb vinaigrette

Main course

Roasted seasonal vegetables, parsnip mousseline, green oil

Hake steak cooked at low temperature, crunchy vegetables, yellow wine sauce, dill oil

Braised veal rump, creamed rice, carrots in broth and Paris mushrooms

Beef hachis Parmentier

Side dishes can be adapted to suit individual tastes

Desserts

Intense dark chocolate square and hazelnut cream

Tiramisu choux pastry

Tangy Lyon pink praline tart with raspberries



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AINAY MENU

The art and antique shops district

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

Starters

Homemade carrot cake with five spices, fresh goat cheese and chives

Crab meat éclair, lemon cream, avocado, grapefruit and black sesame

Snail croemesquis, garlic cream and parsley puree

Beetroot marinated salmon gravlax

Main course

Butternut tarte tatin, grilled red onions and pumpkin seeds

Lightly-cooked cod steak, buttered cabbage, grilled leeks and shallot cream

Roast rabbit leg, potato mousseline and beef gravy with prunes

Beer marinated free-range pork belly and einkorn risotto with mushrooms

Side dishes can be adapted to suit individual tastes

Desserts

Coconut, matcha tea and layered lime confection

Tiramisu choux pastry

Speculoos cheesecake with blueberry coulis



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CONFLUENCE MENU

Contemporary architecture and industrial docks

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

Starters

Pâté en croûte of root vegetables and girolle mushrooms, parsley and almond pesto

Duo of raw and grilled shrimp gambas, mandarin orange and paprika mayonnaise, croutons

Beef tataki, confit lemon and spice glaze

Main course

Confit salmon fillet, Venere black rice with mussels, cream of shellfish with saffron

Pressed truffle potatoes, comte cheese from la Mère Richard cheesemonger, cream of mushrooms

Rolled shoulder of lamb, dried fruit, brick pastry and ricotta with honey and pistachios

Bresse chicken, morel mushroom sauce and pilaf rice

Side dishes can be adapted to suit individual tastes

Desserts

Dark chocolate cream with hazelnut ganache

Roast almond and yuzu dacquoise

Coconut mousse, lime peel and matcha tea biscuit

Assorted sweet treats