

PAUL BOCUSE

Autumn Carte 2026

For tables seating up to six guests

Starters

Confit duck foie gras seasoned with pear, warm puff pastry brioche 94€

Quenelles of lobster and pikeperch, Champagne sauce, Tradition Elite caviar 98€

Blue lobster served in two versions 130€

Parisian-style tail, César-style claws and joints

Immersive experience around a selection of four Maisons Calvicius & Ars Italica caviars 450€

Osciètre Impérial, Tradition Élite, Siberian Royal, Beluga and personalized chef's suggestions (*100g to share for 2 people*)

Seafood

Gratin of blue lobster, homemade buckwheat flour crozets 110€

Red mullet dressed in crusty potato scales 94€

Sole from French fishing "Fernand Point" 98€

To share for two persons

Stuffed wild sea bass in puff pastry shell, Choron sauce 225€ *per piece*

Meats

Vol-au-vent of sweetbreads "à la Financière" 110€

Fillet of beef Charolais Rossini, Périgueux sauce 98€

Fillet of hunting deer roasted, Grand Veneur sauce with juniper berries flavour 96€

To share for two persons

Farmer "Prince de Dombes" guinea fowl with cabbage in two courses
carved and flamed at the table 280€ *per piece*

Cheeses

Fresh and matured cheese from our terroirs 50€

Fromage blanc (unfermented cottage cheese) with double cream 25€

"Cervelle de Canut" prepared at your table 30€

Sweet partition

The choice among all our Delicacies and Temptations on the desserts trolley 50€

The Delicacies served on the plate 50€

"Malted barley"

puffed buckwheat, pear confit with verjus and toasted vanilla notes

or

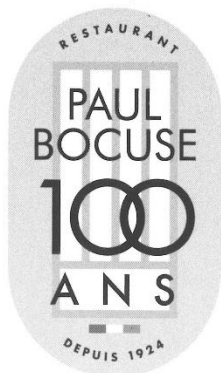
"Bloom of Sao Tomé cocoa"

contrast of chocolate and Osmanthus

Dishes are subject to variation in market supply and quality. Consequently, ad hoc adjustments of menu may occur.

TAX AND SERVICE INCLUDED

Other suggestions may be prepared according to season and market availability



Menu du Centenaire

Menu du Centenaire is prepared for the entire table
until 1:00 p.m. for the lunch and 9:00 p.m. for the dinner

Amuse-bouche

Quenelles of lobster and pikeperch, Champagne sauce, Tradition Elite caviar

Serge Dubs - world's best sommelier 1989

Riesling Grand Cru "Schlossberg" - Cuvée Sainte Catherine - Domaine Weinbach

The Mushroom

Maxime Valéry (2021 to present)

Jerez - Gonzalez Byass - Dulce Palomino

Roasted French scallops, creamy tuberous parsley, Nantes butter

Yann Éon (1984-1998)

Meursault – Domaine Joseph Faiveley

Meunière roasted veal sweetbread, Madeira sauce

Mathieu Vial (2007-2019)

Ermitage blanc "De l'Orée" - Domaine Michel Chapoutier

A traditional refreshing Beaujolais-style interlude

**Truffled Bresse chicken PDO cooked in a bladder,
cream sauce with morel mushrooms (*for 2 or more people*)**

John Euvrard M.O.F 2007 (1998-2007)

Vin jaune "En Spois" Arbois – Domaine Bénédicte et Stéphane Tissot
& Charmes-Chambertin

Fresh and matured cheeses from our terroirs

Variety of Port wines

by Maxime Valéry 21st Master of Port 2025

"MalTED barley"

puffed buckwheat, pear confit with verjus and toasted vanilla notes

Eric Goettelmann M.O.F 2019 (2019-2021)

Cocktail Goettel Pear's

or

**"Bloom of Sao Tomé cocoa"
contrast of chocolate and Osmanthus**

Eric Goettelmann M.O.F 2019 (2019-2021)

Pineau des Charentes – Vieux Pineau - Domaine Bertrand

370 € per person

with the favourites of the Auberge's 6 head sommeliers

660 € per person

Menu Tradition

Amuse-bouches

Blue lobster fricasee, homardine sauce with citrus

Monkfish tail with American sauce (for two or more people)

Wild sea bass stuffed in puff pastry shell, Choron sauce (for two or more people)

or

Limousin veal chop roasted in a casserole dish, sauce à la Grand-Mère (for two or more people)

Fresh and matured cheese from our terroirs

The choice among all our Delicacies and Temptations on the desserts trolley

300 €

During hunting season
our chefs suggest the legendary

Hare à la Royale,
as 'Antonin Carême' 96 €

Menu Over Time

Amuse-bouches

Confit duck foie gras seasoned with pear, warm puff pastry brioche

Bresse chicken PDO declined in two ways, cream sauce with morel mushrooms

Fresh and matured cheese from our terroirs

The choice among all our Delicacies and Temptations on the desserts trolley

230 €

For our young guests (12 or younger)

Suggestions of one starter and one course – Desserts

140 €

Le 20 janvier 2018, Paul Bocuse a rejoint le panthéon des grands chefs, aux côtés de François Vatel, d'Auguste Escoffier et d'Antonin Carême... Sa vie était une aventure, son histoire est devenue une légende. Avec le temps, le « cuisinier du siècle » restera dans les mémoires comme l'homme qui a sorti les cuisiniers de l'ombre et donné ses lettres de noblesse à un métier de forçat ; celui qui, par son culot et son sens de la formule, a levé le rideau sur le grand théâtre culinaire. Un révolutionnaire en somme, qui laisse derrière lui une cuisine « d'os et d'arêtes », aimée de tous et considérée comme le sommet du classicisme. Paul Bocuse n'est pas à un paradoxe près ! Voyageur infatigable viscéralement attaché à son terroir, esprit angoissé donnant tous les signes de la jovialité, artiste en quête de bravos impatient d'être seul... celui que son équipage appelait respectueusement Monsieur Paul laisse un nom et une statuette à son effigie – le Bocuse d'Or – qui incarnent désormais l'excellence de la cuisine française dans le monde. « Paulo » pour les intimes, a gagné son paradis. Puisse-t-il avoir le goût de l'enfance heureuse et les traits de cette guinguette des bords de Saône à laquelle il aspirait de son vivant.

Eve-Marie Zizza-Lalu, auteure de *Paul Bocuse, Le Feu Sacré*, Editions Glénat

On January 20, 2018, Paul Bocuse joined the pantheon of great chefs, welcomed to their ranks by François Vatel, Auguste Escoffier and Antonin Carême. His life was an adventure and his story became a legend. As the years pass, the “Cuisinier of the Century” will remain in memory as the man who brought cooks out of the shadows and imbued a backbreaking profession with nobility. He is the one who, through boldness and a talent for finding the right words, raised the curtain on great culinary theater. In sum, he was a revolutionary who leaves behind a cuisine of “bones and spines,” loved by everyone and considered to be the summit of classicism. Paul Bocuse wasn't afraid of paradox! A tireless traveler who was viscerally attached to his home region, a tormented soul who was the picture of joviality, an artist eager to please an audience yet impatient to be alone, he was the one his teams respectfully addressed as “Monsieur Paul”. He leaves behind a name and a trophy in his image—the Bocuse d'Or—which now incarnates the excellence of French cuisine worldwide. The man known as “Paulo” by his friends has earned his stay in paradise. May it have the taste of a happy childhood and look like the guinguette on the banks of the Saône that was the dream he aspired to during an entire lifetime.

Eve-Marie Zizza-Lalu, author of *Paul Bocuse, Le Feu Sacré (Paul Bocuse: the Sacred Fire)*, Editions Glénat