

PAUL BOCUSE

Autumn carte 2025

Starters

Confit duck foie gras, red fig and puff pastry brioche 92 €

Grilled leek, lemon pearl mousseline, Ossetra Imperial Caviar 96 €

French frogs, carp from ponds of the Dombes, viennese bread with garlic confit 98 €

Salad of blue lobster, mixed vegetables, Suzette sauce 140 €

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

Osciètré Impérial, Tradition Élite, Siberian Royal, Beluga and personalized chef's suggestions (*100g to share for 2 people*) 440 €

Seafood

Stuffed wild sea bass in puff pastry shell, Choron sauce (*for two persons*) 220 € per piece

Quenelles of lobster and pikeperch, champagne sauce, Tradition Elite caviar 96 €

Red mullet dressed in crusty potato scales 94 €

Sole from French fishing "Fernand Point" 98 €

Whole Cardinal blue lobster 160 €

Meats

Vol-au-vent of sweetbreads "à la Financière" 98 €

Fillet of beef Charolais Rossini, potato soufflé 94 €

Fillet of hunting deer from Alsace, Grand Veneur sauce 96 €

Bresse chicken PDO declined in two ways, cream sauce with morel mushrooms 94 €

To share for two persons

Truffled Bresse chicken PDO cooked in a bladder (served whole) 290 € per piece
cream sauce with morel mushrooms

Cheeses

Fresh and matured cheese from our terroirs 50 €

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

"Cervelle des Canuts" 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 €

"Redlove Apple"

confit in a pomegranate juice, flavoured and refreshed with a hint of hyssop

or

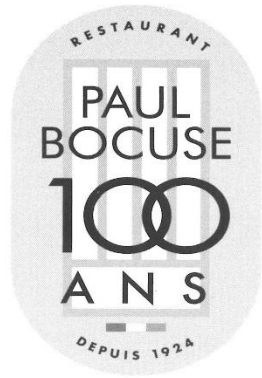
"Mayan Red cocoa heart"

chocolate beans with fruity, exotic notes from Costa Rica

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

Les Amuse-bouches

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

Serge Dubs - Meilleur sommelier du monde 1989
Riesling Grand Cru "Schlossberg" - Cuvée Sainte Catherine - Domaine Weinbach

The Squash

Maxime Valéry (2021 à aujourd'hui)
Jerez - Gonzalez Byass - Dulce Palomino

Meunière roasted veal sweetbread, Madeira sauce

Yann Éon (1984-1998)
Meursault – Domaine Joseph Faiveley

Sole from French fishing 'Fernand Point'

Mathieu Vial (2007-2019)
Ermitage blanc "De l'Orée" - Domaine Michel Chapoutier

Elixir vegetal from great Chartreuse frosted

**Truffled Bresse chicken PDO cooked in a bladder,
cream sauce with morel mushrooms**

John Euvrard M.O.F 2007 (1998-2007)
Château Le Puy "Emilien"

Fresh and matured cheeses from our terroirs

Déclinaison autour des vins de Porto et des vins d'ailleurs

**"Mayan Red cocoa heart"
chocolate beans with fruity, exotic notes from Costa Rica**

Eric Goettelmann M.O.F 2019 (2019-2021)
Maury - Mas Amiel

or

**"Redlove Apple"
confit in a pomegranate juice, flavoured and refreshed with a hint of hyssop**

Eric Goettelmann M.O.F 2019 (2019-2021)
Ratafia de Bourgogne - Renaud Boyer

370 € per person

with the favourites of the Auberge's 6 head sommeliers

660 € per person

Menu Tradition

Amuse-bouches

Salad of blue lobster, mixed vegetables, Suzette sauce

French frogs, carp from ponds of the Dombes, viennese bread with garlic confit

Limousin veal chop roasted in a casserole dish, reduced juice (to share for two persons)

Fresh and matured cheese from our terroirs

The choice among all our Delicacies and Temptations on the desserts trolley 300 €

Menu Over the Seasons

Amuse-bouches

Confit duck foie gras, red fig and puff pastry brioche

Monkfish tail with citrus American sauce (to share for two persons)

or

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 125 €

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