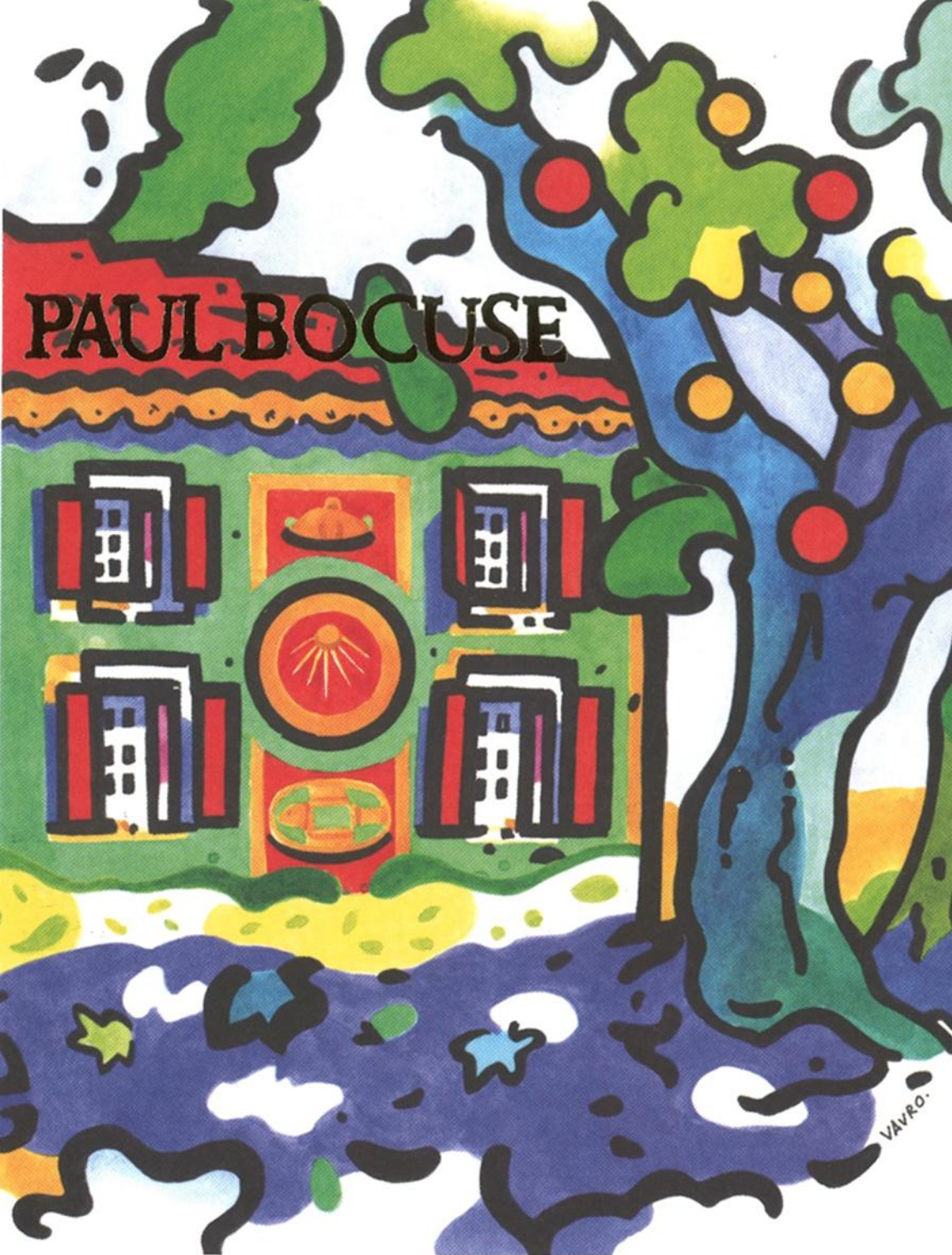




Maison de Famille depuis 1924

Paul Bocuse

MENUS

Grandes Tables

AUTUMN 2025

From 9 guests - reservation required

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The Restaurant Paul Bocuse Team:

85 passionate employees, including 3 who have been given the prestigious title of Meilleur Ouvrier de France:

Gilles Reinhardt Chef 2004

Olivier Couvin Chef 2015

Louis Morin Maître d'hôtel 2023

1 World Champion in iced desserts 2018

Benoît Charvet



MENU n°01

Amuse-bouche de l'Auberge

Sturgeon mosaic, creamy potatoes brown butter,
Tradition Elite caviar

Bresse chicken AOP whole truffled cooked in a bladder,
cream sauce with morel mushrooms

Fresh and matured cheese from our terroirs

Sweet Suggestion from Benoît Charvet

230 € / pers.

Single choice of dishes and drinks for all the guests.

Other suggestions may be prepared according to season and market availability.

Prices valid until November 30th 2025 - Tax and service included





MENU ^{n°}02

Amuse-bouche de l'Auberge

Confit duck foie gras, red fig and puff pastry brioche

Quenelles of lobster and pikeperch, champagne sauce

Fillet of Charolais beef en croute, Périgueux sauce

Fresh and matured cheese from our terroirs

Sweet Suggestion from Benoît Charvet

300 € / *pers.*

Single choice of dishes and drinks for all the guests.
Other suggestions may be prepared according to season and market availability
Prices valid until November, 30TH 2025 - Tax and service included

MENU n°03

Amuse-bouche de l'Auberge

Confit duck foie gras, red fig and puff pastry brioche

Salad of blue lobster, mixed vegetables, Suzette sauce

Quenelles of lobster and pikeperch,
champagne sauce

Spit-roasted whole veal rack

Fresh and matured cheese from our terroirs

Sweet Suggestion from Benoît Charvet

350 € / *pers.*

Single choice of dishes and drinks for all the guests.

Other suggestions may be prepared according to season and market availability.

Prices valid until November 30th 2025 - Tax and service included



PROPOSITIONS OF DRINKS

Forfait 'Découverte'

House cocktail

A glass of white wine per person

A glass of red wine per person

Mineral water & Coffee or Tea

A selection to discover on the day of your visit

65€ / per person

Forfait 'Plaisir'

Glass of Champagne

A white wine bottle for 4 people

A red wine bottle for 4 people

Mineral water & Coffee or Tea

A selection to discover on the day of your visit

80€ / per person

Forfait 'Prestige'

Glass of Champagne

A white wine bottle of Condrieu for 4 people

A red wine bottle of Côte Rôtie for 4 people

One Glass of sweet wine per person

Mineral water & Coffee or Tea

A selection to discover on the day of your visit

100€ / per person

Single choice of drinks for all the guests.

Prices valid until November, 30TH 2025 - Tax and service included

OUR PRIVATE LOUNGES

'Fernand Point' Lounge

on the ground floor, up to 22 persons



OUR PRIVATE LOUNGES

'Raymonde Bocuse' Lounge

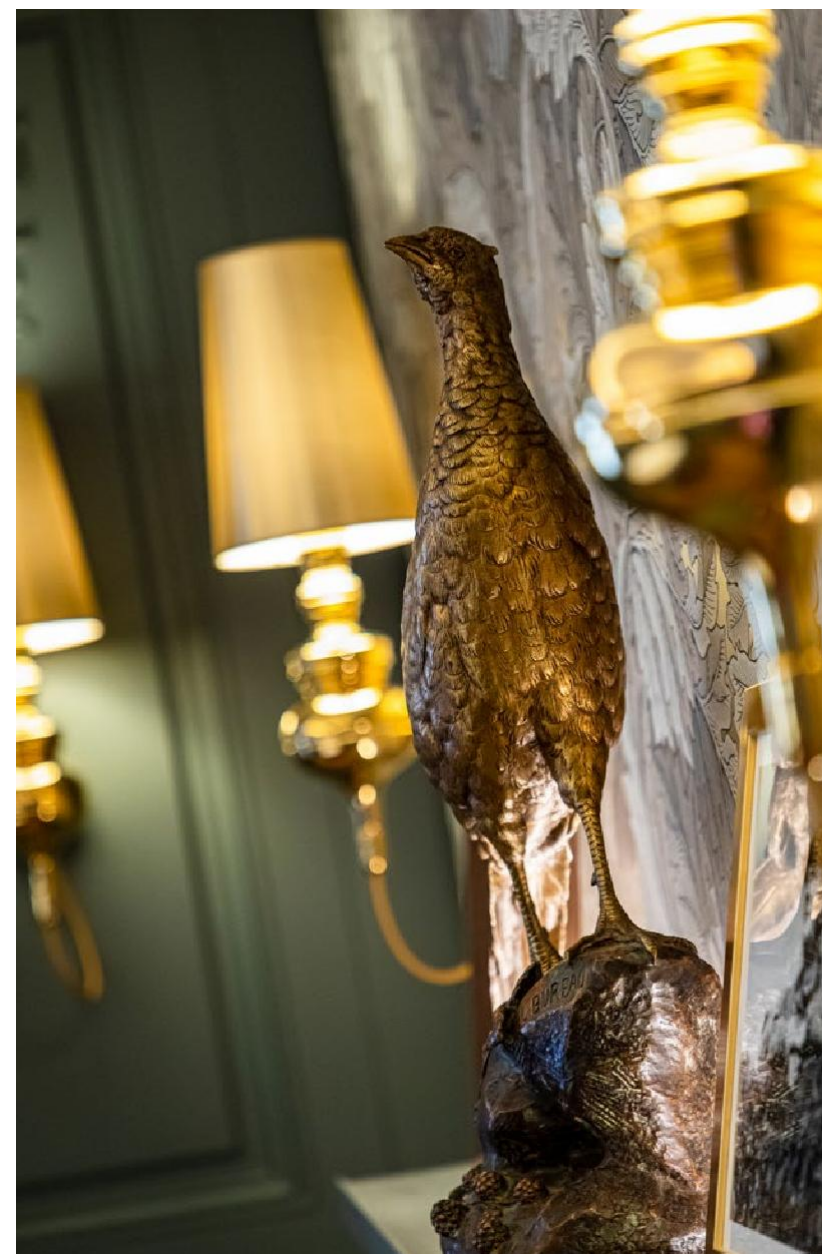
on the first floor, from 23 persons



OUR PRIVATE LOUNGES

'Paul Bocuse' Lounge

can accommodate up to 10 people



WHERE TO STAY IN LYON



Hôtel ***** Cour des Loges

Vieux Lyon, 6 Rue du Bœuf,
69005 Lyon

Tel: +33 4 72 77 44 44
contact@courdesloges.com

www.courdesloges.com



Villa Florentine *****

Fourvière
25 Montée Saint-Barthélémy,
69005 Lyon

Tel: +33 4 72 56 56 56
florentine@relaischateaux.com

www.villaflorentine.com



Hôtel intercontinental *****

20, quai Jules Courmont,
69002 LYON

Tel: +33 4 26 99 23 30
lyon@ihg.com

www.lyon.intercontinental.com



WHERE TO STAY IN LYON

Sofitel Lyon Bellecour

Hôtel ***** Sofitel Lyon

Presqu'île,
20, quai Gailleton, 69002 Lyon

Tel: +33 4 72 41 20 20
h0553@sofitel.com

www.sofitel.accor.com



VILLA MAÏA
· LYON ·

Villa Maïa *****

8, Rue du Professeur Pierre
Marion, 69005 Lyon

Tel: +33 4 78 16 01 01

www.villa-maia.com



Hôtel Lyon Métropole

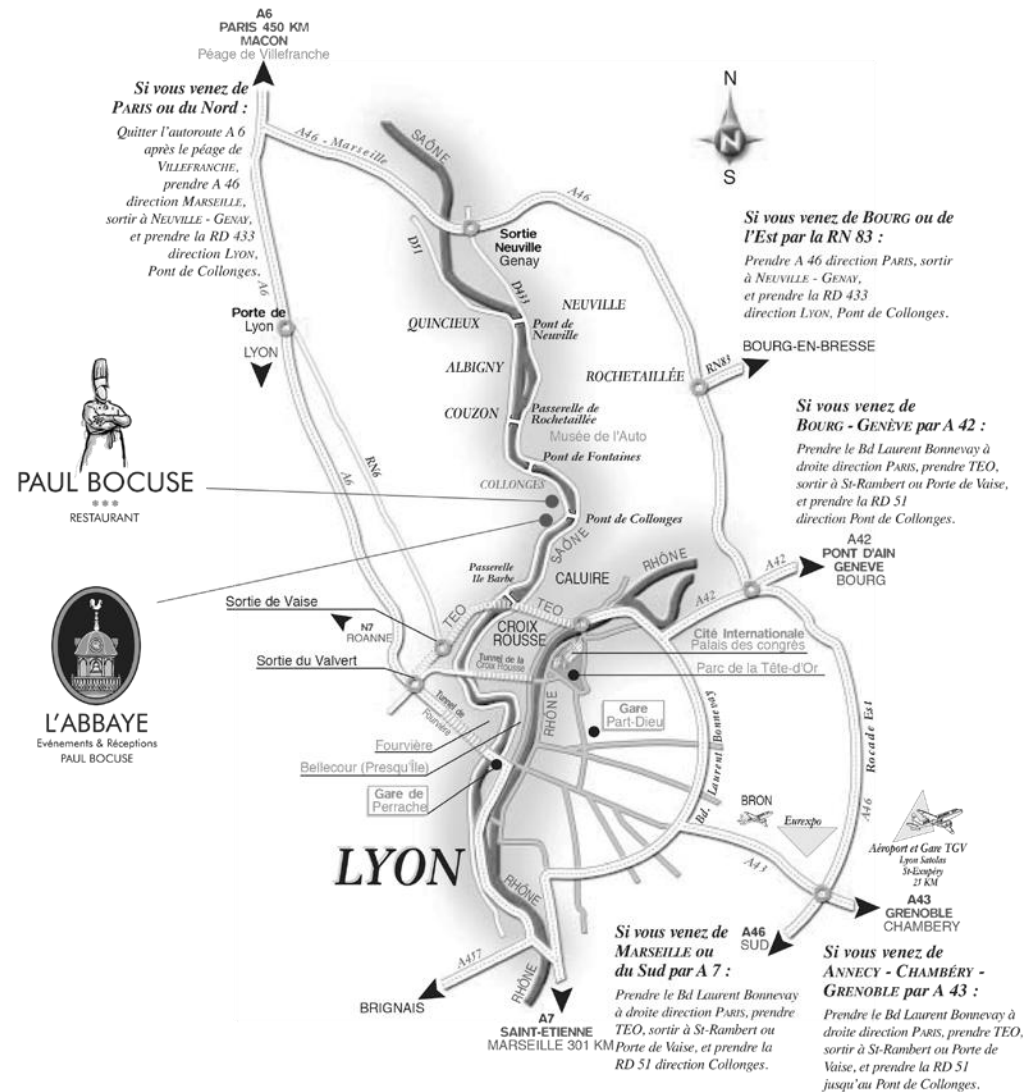
85, Quai Joseph Gillet,
69004 Lyon

Tel: +33 4 72 10 44 44
metropole@lyonmetropole.com

www.lyonmetropole.com



ROAD MAP



SALES CONDITIONS

Reservation - *Deposit*

In order to meet our clients needs, we ask for a written confirmation of the reservation of the services you chose and a 75% deposit of our estimate (tax included) within the 15 days after we sent the estimate.

Confirmation of the number of people: You must confirm the exact number of people at least 8 days in advance:

You will pay for ordered meals, which were not cancelled 48 hours in advance.

Payment conditions

A 75% DEPOSIT AT THE RESERVATION AND THE BALANCE AT RECEPTION

A 75% deposit at the reservation and the balance at reception. In the case of a delay in the payment, according to the law n°92 1442 of December 31st 1992, taking effect from July 1st 1993 (rules of terms of payments for suppliers), we will add interests on the total invoice. They will be 6% per month from the invoice date.

Restaurant Paul Bocuse

40 Quai de la plage | 69660 Collonges-au-Mont-d'Or

Tel : +33 4 72 42 90 90 | reservation@bocuse.fr

www.bocuse.fr