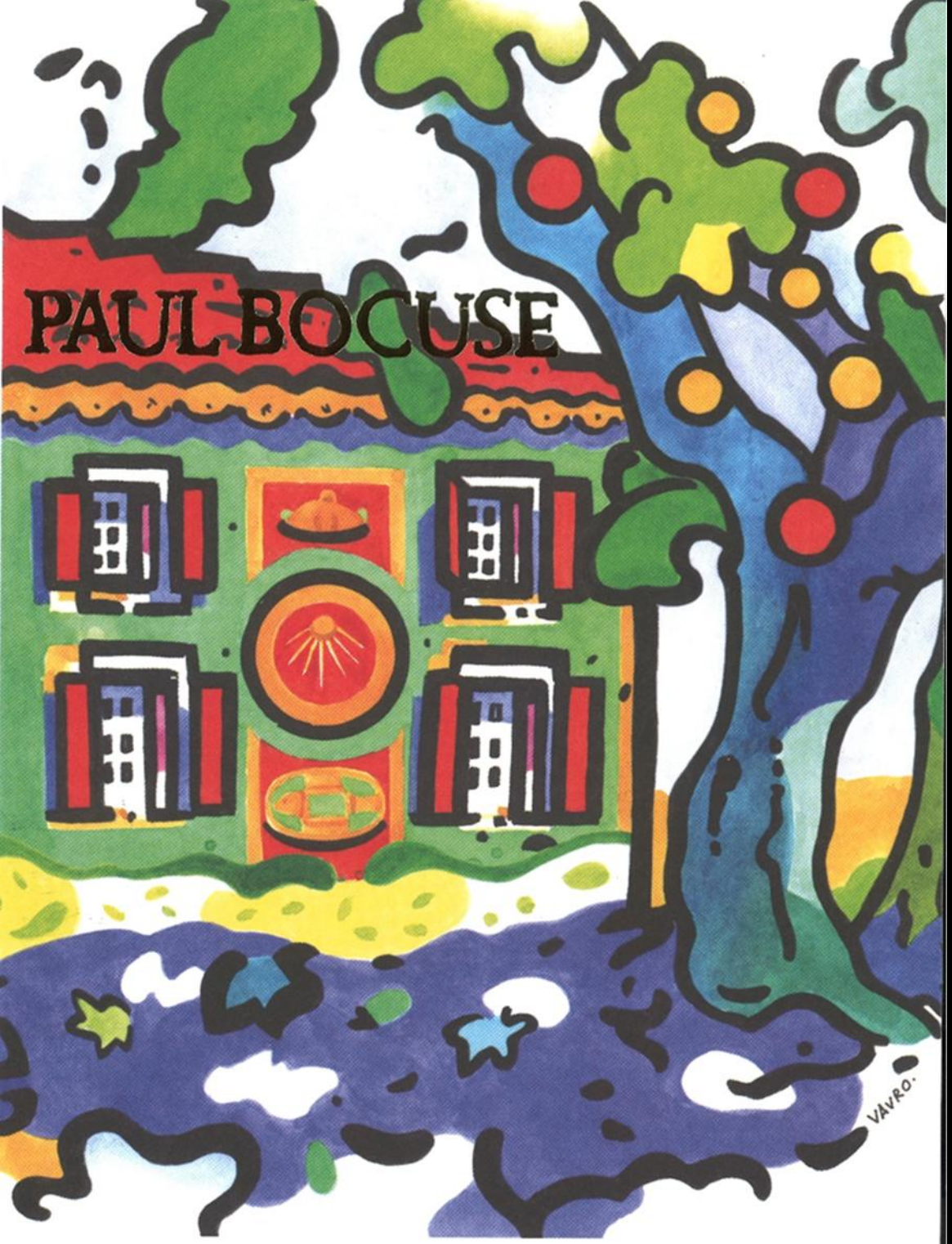


Maison de Famille depuis 1924

Paul Bocuse

MENUS

# Grandes Tables

AUTUMN 2026

**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°1

Amuse-bouche de l'Auberge

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Blue lobster fricassee, homardine sauce with citrus

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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 2026 - Tax and service included

# MENU n° 2

Amuse-bouche de l'Auberge

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

Quenelles of lobster and pikeperch, Champagne sauce

Fillet of beef Charolais 'en croute', Bordelaise 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 2026 - Tax and service included

# MENU n°3

Amuse-bouche de l'Auberge

Quenelles of lobster and pikeperch, Champagne sauce

The Mushroom

Stuffed wild sea bass in puff pastry shell, Choron sauce

Spit-roasted whole veal rack

Fresh and matured cheese from our terroirs

Sweet Suggestion from Benoît Charvet

355 € / *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 2026 - Tax and service included

Patrick Rougereau ©

# 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*

70€ / *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*

95€ / *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

Mineral water & Coffee or Tea

*A selection to discover on the day of your visit*

120€ / *per person*

**Single choice of drinks for all the guests.**
Prices valid until November 30TH 2026 - Tax and service included

# OUR PRIVATE LOUNGES

## *'Fernand Point'* Lounge

on the ground floor, up to 22 people

# OUR PRIVATE LOUNGES

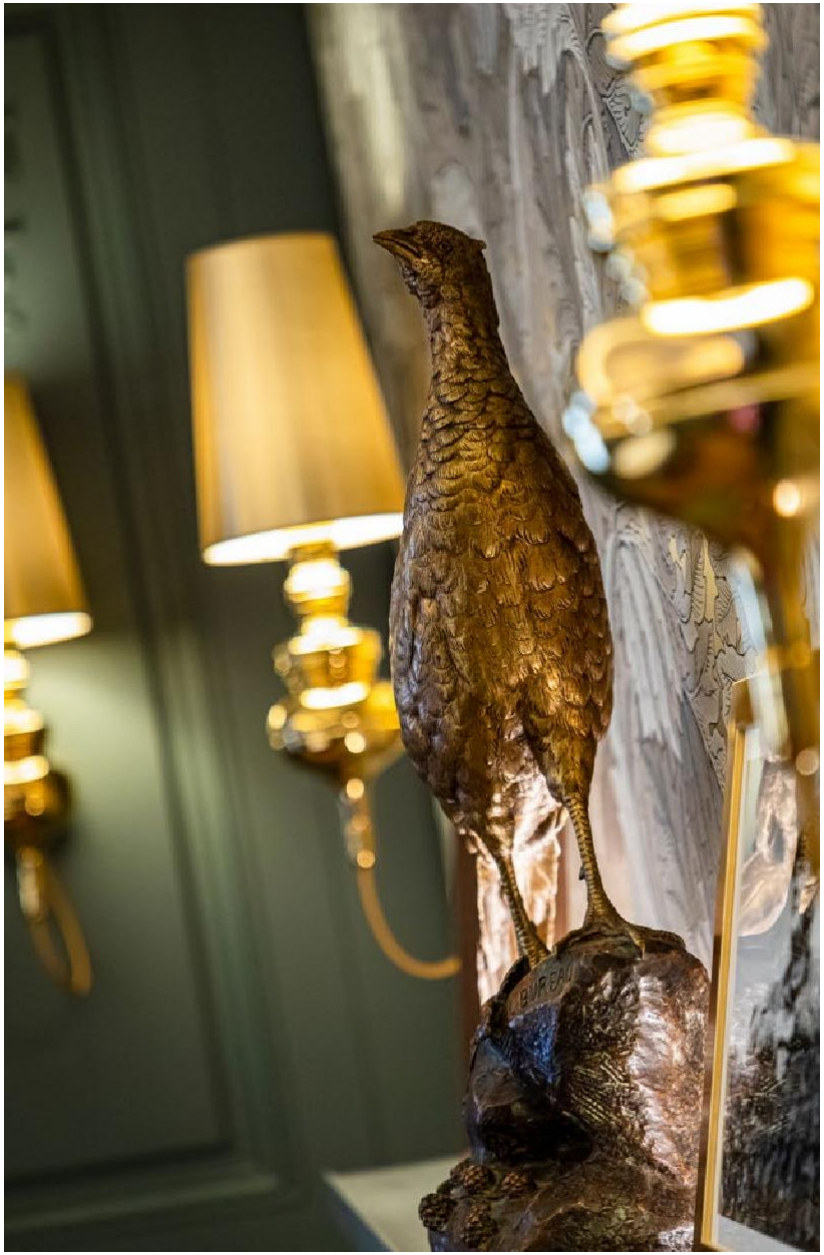
## *'Raymonde Bocuse'* Lounge

on the first floor, from 23 people

# OUR PRIVATE LOUNGES

## *'Paul Bocuse'* Lounge

can accommodate up to 10 people



# WHERE TO STAY IN LYON

Cour des Loges ★★★★★

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 ★★★★★

Villa Florentine *****

Fourvière
25 Montée Saint-Barthélémy,
69005 Lyon

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

www.villaflorentine.com

INTERCONTINENTAL
LYON – HOTEL DIEU

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

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## 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

Hotel Lyon Métropole ★★★★

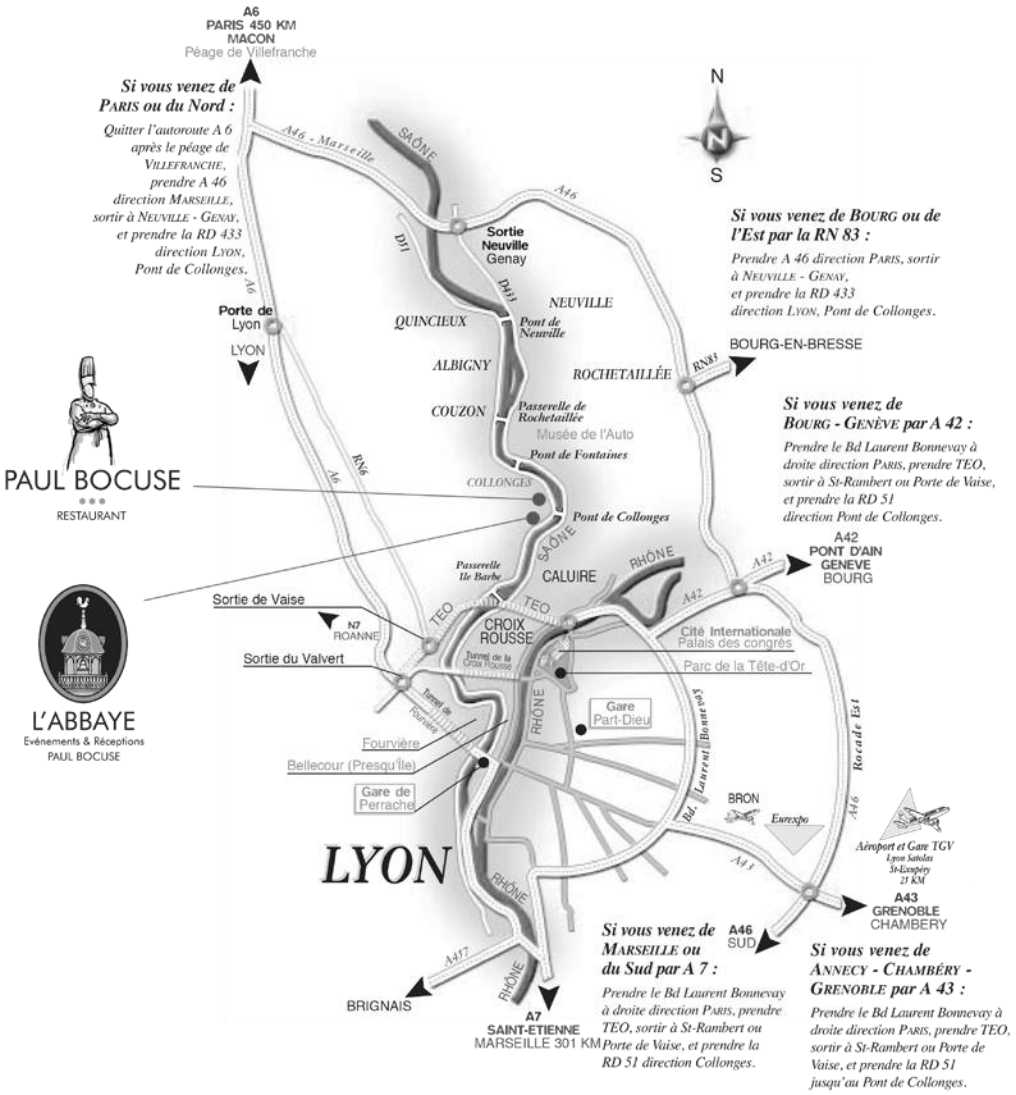
Hôtel Lyon Métropole

85, Quai Joseph Gillet,
69004 Lyon

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

www.lyonmetropole.com

# ROAD MAP


A6
PARIS 450 KM
MACON
Péage de Villefranche
Si vous venez de PARIS ou du Nord :
Quitter l'autoroute A 6 après le péage de VILLEFRANCHE, prendre A 46 direction MARSEILLE, sortir à NEUVILLE - GENAY, et prendre la RD 433 direction LYON, Pont de Collonges.
A46 - Marseille
SAÔNE
A46
Sortie Neuville Genay
D31
D433
NEUVILLE
Pont de Neuville
QUINCIEUX
ALBIGNY
ROCHETAILLÉE
COUZON
Passerelle de Rochetaillée
Musée de l'Auto
Pont de Fontaines
COLLONGES
Pont de Collonges
Porte de Lyon
LYON
A6
RN6
N
S
Si vous venez de BOURG ou de l'Est par la RN 83 :
Prendre A 46 direction PARIS, sortir à NEUVILLE - GENAY, et prendre la RD 433 direction LYON, Pont de Collonges.
BOURG-EN-BRESSE
RN83
Si vous venez de BOURG - GENÈVE par A 42 :
Prendre le Bd Laurent Bonnevay à droite direction PARIS, prendre TEO, sortir à St-Rambert ou Porte de Vaise, et prendre la RD 51 direction Pont de Collonges.
A42
PONT D'AIN
GENEVE
BOURG
PAUL BOCUSE
RESTAURANT
L'ABBAYE
Evénements & Réceptions
PAUL BOCUSE
Passerelle Ile Barbe
CALUIRE
RHÔNE
TEO
CROIX ROUSSE
Tunnel de la Croix Rousse
Sortie de Vaise
N7
ROANNE
Sortie du Valvert
Tunnel de Fourvière
Cité Internationale
Palais des congrès
Parc de la Tête-d'Or
Gare Part-Dieu
Fourvière
Bellecour (Presqu'île)
Gare de Perrache
Bd Laurent Bonnevay
Rocade Est
BRON
Eurexpo
Aéroport et Gare TGV
Lyon Satolas
St-Exupéry
21 KM
A43
GRENOBLE
CHAMBERY
LYON
A46
SUD
Si vous venez de MARSEILLE ou du Sud par A 7 :
Prendre le Bd Laurent Bonnevay à droite direction PARIS, prendre TEO, sortir à St-Rambert ou Porte de Vaise, et prendre la RD 51 direction Collonges.
Si vous venez de ANNECY - CHAMBÉRY - GRENOBLE par A 43 :
Prendre le Bd Laurent Bonnevay à droite direction PARIS, prendre TEO, sortir à St-Rambert ou Porte de Vaise, et prendre la RD 51 jusqu'au Pont de Collonges.
A477
BRIGNAIS
A7
SAINT-ETIENNE
MARSEILLE 301 KM

# 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