

Les Dômes

We are very pleased to welcome you at Les Trois Dômes.
It is essential to us that our Chef *Jeremy Ravier* and his teams
share their art de vivre à la lyonnaise.

That's why we created for you a good place to eat.

Les Trois Dômes - Sofitel Lyon Bellecour - 20, Quai Gailleton - 69002 LYON
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Open Mondays to Saturdays from 12 to 14 and from 19 to 21

To share

Cocktails

- Le Rhônein, *creation cocktail* · 17,50
Champagne, poppy syrup, raspberry purée,
Chambord liquor, cherry & vanilla espuma
- Flower mojito, *signature cocktail* · 16,50
Havana 3 ans, lime, sugar, rose syrup, Perrier,
Angostura bitter
- Americano · 15,50
Red Vermouth, Campari, sparkling water
- Aperol Spritz · 15,50
Prosecco, Aperol, sparkling water
- Hugo Spritz · 15,50
Prosecco, St Germain, sparkling water
- Negroni · 15,50
Campari, Red Vermouth, gin Roku
- Moscow Mule · 15,50
Vodka, lime, ginger beer
- Spirit Blossom, virgin cocktail · 14
Crodino, orange juice, roasted peach homemade
syrup

Water

- AquaChiara (0 KM microfiltered), sparkling · 4
- Evian · 50 cl : 4 · 1L : 5,50
- Badoit · 50 cl : 4 · 1L : 5,50
- Chateldon · 8

Hot Drinks

- Espresso or decaffeinated · 2,70
- Coffee with milk · 3
- Double Espresso · 5
- Capuccino · 5,50
- Tea · 4

Digestives & whiskies

- Sgroppino, Belvedere, lemon sherbert, Prosecco · 16
- Green Chartreuse · 14
- Yellow Chartreuse · 12
- Pear Colombier Eau de vie · 13
- Single Rye · 20
- « Domaine des Hautes Glaces » Single Malt · 19
- « Oban » 14 ans · 15
- Rye « Bullet » · 7,50

- Pâté en croûte with Bresse poultry · 12
- Hummus and piquillos, roasted sesame oil · 17 ✓ ✕
- Focaccia, candied tomatoes, stracciatella · 11 ✓

Starters

- Center-cut salmon fillet, half-smoked & candied, Canut cream · 23 ✕
- Burrata espuma, cecina, sour rhubarb · 16 ✕
- Green lentils from Le Puy, saucisson lyonnais, Porto veil · 14 ✕
- Sea bass and langoustine tartar, like a tomato · 26 ✕
- Seasonal gourmet salad - 12 ✓ ✕

Main dishes

- Octopus grilled à la plancha, fettuccini, dried caviar sprinkles · 39
- Beef fillet, marrowbone, truffled mousseline · 44
- Spelled risotto with almond milk, mellow vegetables · 17 ✓
- Handmade fresh pasta of the moment · 22
- Candied lamb shoulder, caponata, black garlic cream · 29
- Pike brioche, small spelt, crayfish sauce · 28
- Guinea fowl supreme, honey-roasted sweet potato · 24
- Lobster tail, vegetable thai wok · 48 ✕

Cheese

- Selection of cheese from la Mère Richard · 12
- Brie nougat with seasonal fruits · 9
- Cervelle de Canut · 8
- Cottage cheese · 7

Desserts

- Chef's Pastry from our trolley · 11
- Cocoa pod 100 % chocolate (for 2) · 18 ✓
- Fresh seasonal fruits · 14 ✓ ✕
- Creation of the day (for 2 or more) · 38
- Gourmet coffee, coffee, tea or infusion · 12
champagne · 18
- Ice cream and sorbets of your choice · 7 ✕

The Menu

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The allergen list is available upon request · Gluten-free dishes ✕ · Veggie dishes ✓

We are pleased to present you some of our partners : Maison Gast, Homards Acadiens, Maison Pozzoli, Mère Richard, La Tige, Fadi Prestige, Fraîcheur qualité.
Net prices, service included - Meat origin : France - Alcohol abuse can damage your health, please consume wisely.