

Les 3 Dômes


Welcome to Les 3 Dômes !

Share our Chef *Jeremy Ravier* tasty cuisine,
admire the view
and – most importantly – enjoy a good time !





Les Trois Dômes - Sofitel Lyon Bellecour - 20, Quai Gailleton - 69002 LYON
www.les-3-domes.com - 04 72 41 20 97 - h0553-FB2@sofitel.com

Open Monday to Saturday, 12 p.m. to 2 p.m. and 7 p.m. to 9:30 p.m.


To share

- Pâté en croûte**, duck from Les Dombes, foie gras, onions · 14
Croque Monsieur, country sandwich bread, truffled ham, bechamel cream,
6 month matured Comté, fresh truffle · 19
Red beetroot tzatziki, Skyr, raspberry vinegar, toast · 9 
Crab rillettes, calamansi vinegar, crunchy bread · 24





Starters

- Sea bass and langoustine tartar**, like a tomato · 26 
64° organic chicken egg, butternut cream, truffle, oat milk · 17 
Salmon smoked in our kitchen, granny apple, pomegranate, oyster leaves · 19 
Duck foie gras, candied quince with ginger, buckwheat crêpe · 28
Chestnut velouté, walnut slivers, red kuri squash salpicon · 11 


Main Dishes

- Charolais beef fillet**, foie gras cutlet, wild mushroom shepherd's pie, Porto sauce · 56
Duckling fillet, baby artichoke barigoule · 32
Veal tataki, Thai marinade, chards - stalks with sesame, leaves like a pesto · 38 
Acadien lobster minestrone, vegetables perfumed with tarragon, pasta · 49
Pike brioche, crayfish, small spelt · 32
Scallops, mashed Jerusalem artichokes, shitake crisps · 38
Whole celeriac, roasted and filled with purée, chestnut slivers · 26 
Handmade fresh pasta of the moment · 22

Cheeses

- Assortment of cheeses** from « la Mère Richard » · 12 
Brie nougat with seasonal fruits · 9 
Cervelle de Canut · 8 
Cottage cheese · 7 

Desserts

- Tarte Tatin**, apple, salted butter caramel, cider sorbet · 12
Creamy Guanaja, milk chocolate mousse, white chocolate ganache, chocolate biscuit · 13
Coco pebble, fresh fruits exotic sorbet · 12
Cocoa bean 100 % chocolate (to share) · 18
Creation of the day (for 2 or more) · 38
Fruits from the market · 14 
Choice of ice cream and sorbets · 7
Le gourmand : coffee, tea or herbal tea · 12
champagne · 18



The De-Light offer by Sofitel is a balanced-diet program, well-being oriented, based on a choice of creative dishes, a light cuisine which is low in fat and sugar.

The allergen list is available upon request · Gluten - free dishes  · Vegan dishes 

Net prices, service included - Meat origin: France - Fishes from sustainable fisheries.

Alcohol abuse can damage your health, please consume wisely.

A la carte

Les 3 Dômes Menu

60 : starter, main dish and dessert

72 : starter, 2 main dishes and dessert

Duck foie gras, candied quince with ginger, buckwheat crêpe

Scallops, mashed Jerusalem artichokes, shitake crisps

Duckling fillet, baby artichoke barigoule

Dessert of your choice (except for the cocoa bean & the creation of the day)

Menu du jour

For lunch Mondays to Fridays

Starter, main dish, dessert · 38

Starter, main dish or main dish, dessert · 30

The Menu

Drinks

Cocktails

Le Rhônin, *Creation cocktail* · 16,50
Monopole, poppy syrup, liqueur, Chambord liquor, Raspberry puree

Flower mojito, *Signature cocktail* · 16,50
Havana 3 years, 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
Lime, Cordial Elderflower, Roasted peaches homemade syrup, Crodino Bitter

Water

AquaChiara (0 KM microfi ltered), 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

The Chef *Jeremy Ravier* is pleased to introduce the local producers and artisans from our region and from France, who he chose to work with :

Meat : Maison Gast

Seafood : Homards Acadiens

Bakery : Maison Pozzoli

Cheese : Mère Richard

Herbs : La Tige

Organic products : Fadi Prestige

Vegetables and fruits : Fraîcheur qualité

Follow us on : @sofitellyon



See you soon !

Les Dômes