

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

- Bresse poultry pâté en croûte, pickles · 16
Vegetable maki, Thai vinaigrette · 11 ✓ ✘ ☒
Charlotte potatoes as an urchin and Obsiblué gambas · 18 ✘
Mr. Pierre's snails» my way · 16

A la carte

Starters

- Red mullet, rockfish-flavoured sauce, sweet aioli, snow pea saladine · 30
Acadian lobster roll, wok, kale, calamansi reduction · 31 ✘ ☒
Open ravioli of stracciatella, timut pepper, daikon radish, tetragonia · 14 ✘
Sea bream and langoustine tartar, like a tomato, lime pudding · 26 ✘
Smoked and candied purple eggplant, sun-dried tomatoes, basil pesto · 17 ✓ ✘ ☒

Main Dishes

- Lobster ravioli, small ratatouille, broth of carcasses with verbena flavor · 29
Aiguillette de St-Pierre meunière, fennel gnocchi, reduced seaweed fumet · 45
Pike bread with crayfish, carnaroli risotto with green asparagus · 39
Duck breast, blueberries, corn cake, new vegetables · 34
Sautéed rack of suckling lamb, panisse fries, candied peppers, spring vegetables · 42
Charolais beef tournedos, foie gras cannelloni, pea purée · 59 ✘ ☒
Field-roasted sweet potato, mild spices, pecan vinaigrette · 24 ✓ ✘ ☒

Cheeses

- Mère Richard cheese assortment · 12 ✘
Cervelle de Canut · 8 ✘
Faisselle molded by the ladle · 7 ✘

Desserts

- Le Palet vanille flambé, caramel, praliné chantilly peanuts, vanilla Bourbon ice cream · 14
Le Baba, crunchy meringue, seasonal fruits, espuma Timut pepper · 13
L'Abricot, olive oil biscuit, apricot texture, ice cream toast-flavoured · 14
La Cabosse, chocolate and exotic fruits (to share) · 22 ✘
Creation of the day (for 2 or more) · 38
Fruits from the market · 14 ✓ ✘
Ice creams and sorbets selection your choice · 7
Le gourmand : coffee, tea or infusion · 12
champagne · 22

The list of allergens is available from our waiters ✘ · Gluten-free dishes ✓ · Vegan dishes ☒ · Lactose-free dishes

Our teas and coffees are certified sustainable.

Prices include VAT in euros, service included - Meat origin: France - Fish from sustainable fisheries

Alcohol abuse is dangerous for your health, consume in moderation.

Menu Les 3 Dômes

Starter, main dish, dessert · 70
Starter, 2 main dishes, dessert · 82

Red mullet, rockfish-flavoured sauce, sweet aioli, snow pea saladine

Lobster ravioli, small ratatouille, broth of carcasses with verbena flavor

Duck breast, blueberries, corn cake, new vegetables

Dessert of your choice (except for shared desserts & the creation of the day)

The menus

Menu of the day

For lunch Mondays to Fridays

Kids Menu

17

Starter, main dish, dessert · 38

Starter, main dish or main dish, dessert · 30

Starter, main dish, dessert

Drinks

Cocktails

- Le Rhônein**, Creation cocktail 10cl · 20
Monopole, poppy syrup, liquor, Chambord liquor, Raspberry puree
- Flower mojito**, Signature cocktail 10cl · 16,50
Havana 3 years, lime, sugar, rose syrup, Perrier, Angostura bitter
- Americano** 9cl · 15,50
Red Vermouth, Campari, sparkling water
- Aperol Spritz** 12cl · 15,50
Prosecco, Aperol, sparkling water
- Hugo Spritz** 12cl · 15,50
Prosecco, St Germain, sparkling water
- Negroni** 9cl · 15,50
Campari, Red Vermouth, gin Roku
- Moscow Mule** 12cl · 15,50
Vodka, lime, ginger beer
- Spirit Blossom, Virgin cocktail** 12cl · 14
Lime, Cordial Elderflower, Roasted peaches homemade syrup, Crodino Bitter

Water

- AquaChiara (0 KM, filtered) sparkling · 4
- Evian · 75 cl : 4 · 1L : 5,50
- Badoit · 75 cl : 4 · 1L : 5,50
- Chateldon · 8

Hot Drinks

- Espresso or decaffeinated · 3
- Coffee with milk · 3,20
- Double Espresso · 5
- Capuccino · 5,50
- Tea · 4

Digestives & whiskeys

- Green Chartreuse 4cl · 14
- Yellow Chartreuse 4cl · 12
- Pear Colombier Eau de vie 4cl · 13
- Bowmore 15 years 4cl · 15
- « Domaine des Hautes Glaces » Single Malt 4cl · 19
- « Domaine des Hautes Glaces » Single Rye 4cl · 20
- Yamazaki 12 years 4cl · 25

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 :

Seafood : Homards Acadiens

Bakery : Maison Pozzoli

Cheese : Mère Richard

Organic products : Fadi Prestige

Vegetables and fruits : Fraîcheur qualité

Follow us on : @sofitellyon



See you soon !

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