

# 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 !

Follow us on : @sofitellyon



See you soon !



Les Trois Dômes - Sofitel Lyon Bellecour - 20, Quai Gailleton - 69002 LYON  
[www.les-3-domes.com](http://www.les-3-domes.com) - 04 72 41 20 97 - [h0553-FB2@sofitel.com](mailto: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

- Game and foie gras pâté en croûte, pickles · 17  
Obsiblu prawn kadaïf, wasabi mayonnaise · 21  
Snail croustis and lovage, sorrel gel · 16  
Caviar Calvisius 10gr., blinis, Isigny cream · 39

## Starters

- Sea bream and langoustine tartare, « like a tomato », lime pudding · 30 ✘  
Fine smoked trout tart, citrus, Jerusalem artichokes, touch of caviar · 28  
Shell salad, condiments, beetroot espuma · 22 ✘  
Duck foie gras, candied kumquats, buckwheat · 29  
Wintery spring rolls, Asian flavors · 17 ✓ ✘ ☒

## Main Courses

- Candied scallops, artichoke and almond barigoule · 38  
Turbot au gratin in breadcrumbs, leak in different ways · 32  
Pike bread with crayfish, truffle risotto · 42  
Sautéed veal rib, wild mushroom royale · 48  
Bresse poultry in two ways, butternut with chestnut oil · 36  
Angus sirloin steak, little cabbages stuffed with beef cheek · 38  
Candied onion squash with chestnuts, trumpets, shiitake · 24 ✓ ✘ ☒

## Cheeses

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

## Desserts

- Chestnut, crunchy biscuit, light mousse, chestnut espuma, praline ice cream · 15  
Pear, roasted with caramel and cardamom, dark chocolate, cocoa sorbet · 15  
Citrus, in texture, Breton shortbread biscuit, herb sorbet · 14  
La Cabosse, chocolate, banana, peanut (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

# A la carte

## Menu Les 3 Dômes

Starter, main course & dessert · 70  
Starter, 2 main courses & dessert · 82

Duck foie gras, candied kumquats, buckwheat

Candied scallops, artichoke and almond barigoule

Angus sirloin steak, little cabbages stuffed with beef cheek

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

## Menu of the day

For lunch Mondays to Fridays

Starter, main course & dessert · 38

Starter & main course or main course & dessert · 30

## Kids Menu

Main course & dessert · 17

# The menus

## Drinks

### Water

AquaChiara (0 KM, filtered) sparkling · 4  
Vittel 50 cl : 4 · 1L : 5,50  
Perrier fines bulles 50 cl : 4 · 1L : 5,50  
Eau de Sail, plate ou gazeuse 80 cl : 12,50  
Chateldon · 8

### Cocktails

- Le Rhône, 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
- Lady Melody, Virgin cocktail 12cl · 14  
Homemade pandan syrup, lime juice, pineapple puree, fresh mint, Crodino

### Hot Drinks

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

### Digestives & whiskies

Green Chartreuse 4cl · 18  
Yellow Chartreuse 4cl · 12  
Pear Colombier Eau de vie 4cl · 13  
Bowmore 15 years 4cl · 15  
Cognac Hennessy XO 4cl · 39  
Rhum Zacapa XO 4cl · 32  
Yamazaki 12 years 4cl · 25

✘ Gluten-free ✓ Vegan ☒ Lactose-free

Net prices in Euros, service included - The meat origin is available at the restaurant entrance - The allergen list is available by our waiters.

The abuse of alcohol can harm your health, consume in moderation.