## Drinks

## Champagnes

Coupe

Pommery Brut · 21.5 Pommery Rosé · 26

## Bouteille

Pommery Brut · 130 Gosset Grand Réserve · 150 Gosset Blanc de Blanc · 220

Digestives & whisties

Green Chartreuse  $4cl \cdot 18$ Yellow Chartreuse  $4cl \cdot 12$ 

Pear Colombier Eau de vie 4cl · 13

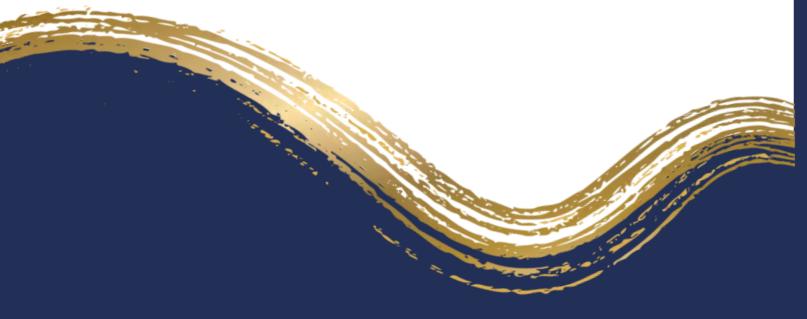
Bowmore 15 years 4cl · 15 Cognac Hennessy XO 4cl · 39 Rhum Zacapa XO 4cl · 32 Yamazaki 12 years 4cl · 25 Water

AquaChiara (0 KM, filtered) sparkling 75 cl · 4 Vittel 50 cl : 4 · 7L : 5,50

Perrier fines bulles  $50 cl: 4 \cdot 7L: 5,50$ Eau de Sail, plate ou gazeuse 80 cl: 12,50Chateldon  $\cdot 8$ 

Hot Drinks

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



Follow us on : @sofitellyon







See you soon!





Welcome to Les 3 Dômes!

Here you can enjoy creative, generous cuisine prepared by our chef

Jérémy Ravier

a member of the Toques Blanches Lyonnaises.

Admire the breathtaking view

And, above all, we enjoy some great moments of sharing.

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

Open from Monday to Saturday, from 12:00 PM to 2:00 PM and from 7:00 PM to 9:30 PM.



Yo share

Cod accras with Espelette pepper and rougail · 16 Vegetarian gyozas with lemongrass and kale cabbage · 17 Tiger prawn nems with Thai sauce 21

farters

Duck foie gras compression, transparency of dried apricots, pistachio madeleine · 29

Sea bass and langoustine tartar «red as a tomato», Blanc manger with lime 32

Half-cooked tuna, wasabi virgin, hibiscus infusion · 26 💥 🏾

Crunchy vegetable cannelloni, pickles, green tomato gel · 18 💥 🎷 🎵

Sea Inspiration

Sea bass a la plancha, fennel confit, syphon, rock juice · 32 💥

**Sole meunière with crayfish butter,** summer truffle risotto · 69

Half lobster flambeed with vodka, raviole, hanging vegetable ragout, ochre sauce · 58

Earth Inspiration

Sauteed veal fillet, pressed potatoes with morel mushrooms, green asparagus 46 Two way cooked pigeon, flans cooked on the chest, confit legs, french braised lettuce · 42

Roast saddle of lamb, panoufles served as a navarin, new vegetables · 34

Degetable Suggestion

Stuffed artichoke heart, black garlic coulis, peppers chips · 24 V 💥 🚶

heeses

Mère Richard cheeses assortment · 12 💥

Cervelle de Canut · 8 💥

Faisselle molded by the ladle · 7 💥

Le Choco Tonka, sweet cocoa paste, tonka mousse, Vanuatu cream and Ogo sorbet · 15

Le Dôme, caramelized grapefruit confit, cookie, espuma and sorbet · 15

Le Vacherin, seasonal fruit sorbet and spheres, crunchy merinque and mascarpone whipped cream · 14

Soufflé, according to the Chef's inspiration (to share) · 22

Seasonal fruits · 14 💥

Choice of homemade ice creams and sorbets · 7

**Gourmet**: coffee, tea or herbal tea · 12

Creation of the day (For 2 or more) · 38

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.

Menn Les 3 Dômes

Starter, main course & dessert · 72 Starter, 2 main courses & dessert · 84

Duck foie gras compression,

Transparency of dried apricots, pistachio madeleine

Sea bass a la plancha.

Fennel confit, syphon, rock juice

Sauteed veal fillet,

Pressed potatoes with morel mushrooms, green asparagus

Dessert of your choice (except for shared desserts)

Menu of the day

For lunch Mondays to Fridays

Starter, main course & dessert · 38 Starter & main course or main course & dessert · 32

Kids Menn

Starter, main course & dessert · 17

Seasonal small salad

With vinaigrette and croutons

Salmon from our smokehouse

Served with lemon cream and crispy bread

Minced Charolais beef steak

Codfish confit

Pasta of the moment

Sides:

Fries or vegetables of the day

Chocolate mousse

Panna cotta

Homemade ice creams and sorbets

