

# Drinks

## Champagnes

*Coupe*

Pommery Apanage Brut · 25  
Pommery Apanage Rosé · 36

*Bouteille*

Pommery Apanage Brut · 155  
Pommery Apanage Rosé · 220  
Pommery Apanage Blanc de Blancs · 210

## 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

## Water

AquaChiara (0 KM, filtered) sparkling 75 cl · 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

## Hot Drinks

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

# Les 3 Dômes

Welcome to Les 3 Dômes !

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

*Jeremy 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.

Follow us on : @sofitellyon



See you soon !

# Les 3 Dômes

## To share

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

## Starters

- 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

- Corsican lean 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, romanesco cabbage flowers · 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

## Vegetable Suggestion

- Stuffed artichoke heart, black garlic coulis, peppers chips · 24 ✓ ✖ ☑

## Cheeses

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

## Desserts

- Le Choco Tonka, sweet cocoa paste, tonka mousse, Vanuatu cream and Oqo sorbet · 15  
Les fruits rouges, red fruits compote, pepper mousseline, Oabika espuma and cheesecake ice cream · 15  
Le Vacherin, seasonal fruit sorbet and spheres, crunchy meringue and mascarpone whipped cream · 14  
Soufflé, according to the Chef's inspiration (to share) · 22  
Creation of the day (For 2 or more) · 38  
Seasonal fruits · 14 ✖ ✓ ☑  
Choice of homemade ice creams and sorbets · 7  
Gourmet : coffee, tea or herbal tea · 12

✖ 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.

## La carte

## Menu Les 3 Dômes

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

### Entrée

Duck foie gras compression,  
Transparency of dried apricots, pistachio madeleine

### Plats

Corsican lean a la plancha,  
Fennel confit, syphon, rock juice

Sauteed veal fillet,  
Pressed potatoes with morel mushrooms, romanesco cabbage flowers

### Dessert

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 Menu

Starter, main course & dessert · 17

Seasonal small salad  
With vinaigrette and croutons  
ou  
Salmon from our smokehouse  
Served with lemon cream  
and crispy bread

Minced Charolais beef steak  
ou  
Codfish confit  
ou  
Pasta of the moment

Sides :  
Fries or vegetables of the day

Chocolate mousse  
ou  
Panna cotta  
ou  
Homemade ice creams  
and sorbets

## The menus