

# 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](http://www.les-3-domes.com) - 04 72 41 20 97 - [h0553-FB2@sofitel.com](mailto: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.

## To share

- Octopus marinated in Yuzukosho, coriander, lime, ginger · 21 ✖
- Pâté en croute with Bresse poultry and foie gras,  
Greek onion pickles with raspberry vinegar · 18
- Tiger prawn nems with Thai sauce, Chinese cabbage salad · 16

## Starters

- Pan-fried foie gras escalope, Quince confit with Timut pepper · 29
- Sea bass and langoustine tartar «Like a pumpkin», Blanc manger with lime · 32 ✖
- Confit of salmon from our smokehouse, Daikon radish and Jerusalem artichoke ravioli with a touch of caviar · 26 ✖
- Cauliflower farandole, Pickles and vegetable panna cotta · 18 ✓

## Sea Inspiration

- Caramelized scallops, Butternut and chestnut ganache · 39 ✖
- Langoustines in kadaïf, Truffle Risotto · 35
- Aiguillette of St Pierre with seaweed butter, Royale of parsnips, watercress coulis · 69

## Earth Inspiration

- Black Angus sirloin steak, Paccheri stuffed with seasonal mushrooms · 42
- Two way cooked pigeon, Fillet cooked on the chest, confit legs, roasted sweet potatoes with spices · 46
- Sautéed veal chop, Braised salsify with foie gras and truffle juice in a casserole dish · 47

## Vegetable Suggestion

- Pumpkin tatin with rosemary honey, Beggar's fruit · 24 ✖ ✖ ✓

## Cheeses

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

## Desserts

- Le Baba, Whipped cream and spiced shortbread, seasonal fruit sorbet · 14
- Le Chocolat, Crispy puff pastry, creamy Abinao biscuit, spicy sorbet and cocoa nib siphon · 15
- La Poire, Fine jelly and pear mousse, creamy caramelized pecan ice cream · 16
- 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

La carte

✖ Gluten-free ✓ Vegan ✓ Vegetarian ✖ 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.

# Menu Les 3 Dômes

Starter, main course & dessert · 75  
Starter, 2 main courses & dessert · 88

## Entrée

Sea bass and langoustine tartar «Like a pumpkin»,  
Blanc manger with lime

## Plats

Caramelized scallops,  
Butternut and chestnut ganache

Black Angus sirloin steak,  
Paccheri stuffed with seasonal mushrooms

## Dessert

Dessert of your choice (except for shared desserts)

The menus

## Menu of the day

For lunch Mondays to Fridays

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

## Kids Menu

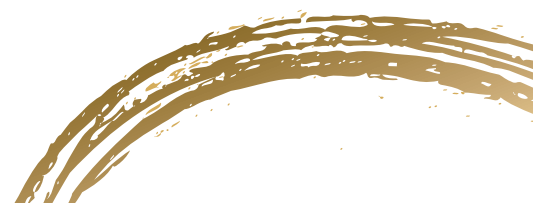
Starter, main course & dessert · 17

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

Minced Charolais beef steak  
ou  
Sea bass fillet  
ou  
Pasta of the moment

Sides :  
Fries or vegetables of the day

Chocolate mousse  
ou  
Panna cotta  
ou  
Homemade ice creams  
and sorbets



# Drinks

## Champagnes

### Glass

Pommery Apanage Brut · 25  
Pommery Apanage Rosé · 36

### Bottle

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 · 4,5  
Vittel 50 cl : 5,50 · 1L : 8  
Perrier fines bulles 50 cl : 6 · 1L : 9  
Eau de Sail, plate ou gazeuse 80 cl : 12,50  
Chateldon · 11

## Hot Drinks

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

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See you soon !

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