

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
Châteldon · 11

Hot Drinks bio

Espresso or decaffeinated · 3
Coffee with milk · 3,20
Double Espresso · 5
Cappuccino · 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

- Smoked aubergine caviar, preserved lemons and homemade tacos · 12 
- Vegetable gyozas with pesto and Chinese cabbage · 18 
- Gravelax salmon, asparagus, Maltese sauce · 21  







Starters

- Perfect egg BIO, pleurotes de panicaut, pickles, summer truffle · 18 
- Tartar of sea bass and langoustines, "ramène sa fraise" white eat with lime · 28 
- Open vegetable ravioli, pesto, buckwheat tuile · 16   
- Tuilé of duck foie gras, rhubarb compote, financier · 26





Main Courses

- Poached cuttlefish with rock juice, fregola sarda, mild aioli · 32
- Cannelloni of lobster with stewed green vegetables · 64
- Turbot meunière, pressed chard with sesame, katsuobushi · 52
- Confit of veal shank, ratatouille vegetable tartlet · 34
- Sautéed rack of lamb, potato roll with thyme, black garlic coulis · 62
- Bresse poultry with crayfish and asparagus risotto · 48
- Gnocchi, miso coconut broth, baby vegetables · 22  
- Risotto, with truffled asparagus · 26   

Cheeses

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

Desserts

- Carrots, roasted carrot tops, citrus carrot cake and fromage blanc sorbet · 15 
- Chocopop, guanaja biscuit and mousse, toasted corn praline and popcorn ice cream · 18
- Saint-Honoré, vanilla caramel cabbage, crispy arlette and vanilla 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

Menu Les 3 Dômes

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

Starters

Tuilé of duck foie gras,
rhubarb compote, financier

Main Courses

Poached cuttlefish with rock juice,
fregola sarda, mild aioli

Confit of veal shank,
ratatouille vegetable tartlet

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 · 18

Salmon from our smokehouse,
toasts, lemon cream
ou
Small cesar salad

Sea bass fillet à la plancha
ou
Charolais minced beef steak
ou
Parmesan risotto 

Chocolate mousse
ou
Panna cotta
ou
Homemade ice creams
and sorbets

Sides:
Chips, fresh penne, green vegetables

 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.

The menus