



The COACH

BOUCHON LYONNAIS FEAST

“Coeur de Boeuf” Tomato

Nyons olives, basil Chiffonade, Roscoff onion (PB)

Veal Head Ravigote

parsley salad, shallot & wild garlic

Lyonnais Salad

croutons, Lyonnais cured bacon, mustard vinaigrette

Kenyan Charcoal “Licking Finger”

Nyama Choma spareribs, ginger & pili pili

Traditional Lyonnaise Black Angus Beef Parmentier

new season carrot

Leon Sole “Colbert”

Mousseline, confit Amalfi lemon

Seasonal Vegetable Parmentier (V) (PB available)

Beaujolais wine, tarragon

Spring Sautéed Vegetable Confit (V) (PB available)

garlic

Desserts of the day

£60