

Menu of the Day
From Tuesday to Saturday Lunch 12:00-14:30

Menu of the Day 2 Courses 26 €
Starter of the day / Dish of the day
or
Dish of the day / Dessert of the day

Menu of the Day 3 Courses 29 €
Starter of the day/ Dish of the day/ Dessert of the day

33 Cité – Restaurant

No : 04 37 45 45 45

Open Tuesday to Saturday

Lunch 12:00 – 14:30
Dinner 19:00 – 22:00

Starters

The « Pâté-Croûte » du **33** 19,50 €
Rabbit, Veal and Duck Foie Gras
Condiments

The Vegetable Salad 18 €
Raw and Cooked Autumn Vegetables with Calamansi Dressing
Toasted Almonds with Curry, Ricotta

Red Tuna Tartar 18 €
Mango, Pomegranate, Coriander, Lime, Peanuts
Soy Sprout and Red Cabbage Salad
Served as Main Course, with Fries **29,50 €**

Fried Egg with Porcini Mushrooms 18 €
Pan-fried Porcini Mushrooms, Veal Sauce

« Iberico » Egg Casserole With Ham 12,50 €
Eggs cooked with Cream, Diced Tomatoes
and Chorizo Espuma Cream
A 33 Classic

Salmon Sashimi 16 €
Sliced Salmon, Soya, Olive Oil, Arugula Salad
Wasabi dressing, Ginger and Sesame
Served as a Main Course **23 €**

Starter of the Day 9,50 €

Fish

Scallops From the Bay of Saint Brieuc Snacked 33 €
Fricassee of Crunchy Vegetables, Iodized Emulsion

"Jack Be Little" with shellfish 24 €
Mini Roasted Squash
Shells, Mussels, Clams, Mushrooms
Shellfish Juice, Razor Clams in "Viennoise"

Fillet of Turbot in Viennoise Style 34 €
Fresh Spinach, White Wine Sauce

Fillet of Sea Bream with Lemon Confit 22 €
Lemon, Ginger, Shallot Marinade
Mashed Potatoes

Roasted Fillet of Sea Bass on its Skin 27 €
Crunchy Fennel Minute, Virgin Oil

Pike and Scallops Quenelle, Homemade 26 €
Lobster Sauce, Basmati Rice, Fresh Spinach Leaves

Fish of the Day 19,50 €

Pasta and Risotto

Porcini Mushrooms Risotto 28 €
Arborio Risotto, Porcini Mushrooms

Risotto and Scallops From the Bay of Saint Brieuc 29 €
Arborio Risotto, Parmesan

Children's Menu

1 Dish, 1 Drink, 1 Dessert

Meats

Roasted Fillet of Lamb 34 €
Saddle of Lamb from Haute-Vienne, Maison Trolliet
Fricassee of Girolles Mushrooms, Potatoes, Thyme Juice

Veal Liver Pan-Fried in "Lyon" Style 29 €
Mashed Potatoes, Juice Deglazed with Wine Vinegar

Milanese Veal Cutlet 29 €
Gratined Gnocchi Pasta

Argentina Beef Steak 34 €
Approximately 240 grams
Potatoes an « Gratin » with cheese, Red Wine Sauce

Steak Tartare 21 €
Prepared by the Kitchen or by yourself
Classic or Half Cooked
220 grams, French Fries and Salad

Leg of Farmhouse Poultry from Dombes 28 €
Maison Mieral, Leg Stuffed with Chestnuts and Morels
Fleurette Sauce with Morels, Basmati Rice

Meat of the day 19,50 €

Cheeses

	Entier	½
Saint Marcellin "R. Richard"	7 €	5 €
White Cheese « Faisselle »		5 €
<i>Natural, Cream, Honey or Coulis of Red fruits</i>		
Cervelle de Canut		5 €
<i>White Cheese « Faisselle »</i>		
<i>Shallots, Chives, Chervil, Olive Oil, Salt and Pepper</i>		
Cheese Platter		15 €
<i>Saint Marcellin, Comté, Selection of the Day</i>		

Desserts

Mont-Blanc 10 €
Vanilla Ice-Cream, Chestnut Cream with Rhum
Meringue Slivers, Chocolate Sauce

Mango 10 €
Sorbet, Coulis and Brunoise of Mango, Espuma Pina Colada
Coconut, Mint, Lime

Honey Madeleines Served Warm 8 €
Bitter Orange Coulis, Vanilla Ice Cream

Half Chocolate Caramel Crispy 9 €
With its Vanilla Milk

Café Gourmand 7 €
Expresso Coffee served with 3 Sweets

Café Gourmand du "33" 8 €
Expresso Coffee served with 3 Sweets
And one Honey Madeleine

Dessert of the Day 8 €

All are beef sourced from: France, Germany, the Netherlands, Scotland, USA
The menu is subject to market availability and may change as a result.
Price inclusive of service