



# KITCHEN & BAR

## AT COURTYARD

Our Chef, Laura Delafond, and her team have crafted this menu using fresh herbs from our kitchen garden

### TODAY'S JOURNEY

From Monday to Friday - Noon to 3:00 pm

#### Starter of the Day

9 €

#### Main of the Day

23 €

### THE ROAD TO SHARING

Marinated AOP Olives	5 €
Chickpea Hummus	5 €
Ktipiti, roasted Pepper & feta spread	5 €
	<small>Small / Large</small>
Homemade French Fries or Sweet Potatoes	5 € / 10 €
Charcuterie Board	10 € / 19 €
Cheese Board	10 € / 19 €
Mixed Board	10 € / 19 €

### THE CHEF'S SIGNATURES

AND WINE SUGGESTIONS

<b>LOW-TEMPERATURE SLOW-COOKED PORK CHOP</b>	22 €
<i>Sweet Corn Cream, Baby Potatoes, Verjus Herbs, Smoked Paprika Popcorn</i>	
With Domaine Dupré, Bourgogne, Pinot Noir (14€)	
<b>GRILLED OCTOPUS *</b>	28 €
<i>Broccolini, Pickled Capers, Black Garlic Sauce, Sweet Potato Crisps</i>	
With Chablis, Bourgogne, Chardonnay (16€)	
<b>BRAISED BEEF CHUCK</b>	27 €
<i>Slow-Cooked 6 Hours in Red Wine, baby potatoes</i>	
With Crozes Hermitage, Vallée du Rhône, Syrah (16€)	
<b>MARINATED SEA BASS FILLET *</b>	27 €
<i>Olive oil, Thyme, Lemon, Freekeh, Crushed Tomatoes, Candied Eggplant, Dill Yogurt Sauce</i>	
With Caprice de Colombelle, Côtes de Gascogne, Colombard / Gros Manseng (12€)	
<b>CHICKEN SUPREME</b>	25 €
<i>Sun-dried Tomatoes, Cashews, Red Rice, Glazed Baby Turnips, Shaved Turnips, Coconut Milk and Red Curry Sauce</i>	
With Château la Coste, Côteaux d'Aix en Provence (14€)	
<b>VEGETARIAN OPTION *</b>	26 €
<i>Grilled Halloumi instead of Sea Bass or Octopus</i>	
With Les Jamelles, Pays d'Oc, Viognier (10€)	

### COLORFUL JOURNEY

<b>SOUP OF THE MOMENT</b>	11 €
<b>CAESAR SALAD</b>	20 €
<i>Breaded Chicken Breast, Cherry Tomatoes, Parmesan Shavings, Garlic Croutons, Quail Eggs, Caesar Dressing</i>	
<b>VEGAN SALAD</b> 🌱	18 €
<i>Romaine Lettuce, Fennel, Carrots, Homemade Chickpea Patty, Sumac Vinaigrette, Pickled Onions</i>	
<b>QUINOA SALAD</b> 🌱	21 €
<i>Quinoa, Red Rice, Spinach, Shaved Fennel, Olives, Roasted Peppers, Halloumi, Timut Pepper, Lemon Dressing</i>	
<b>RIGATONI CARBONARA</b>	23 €
<i>Rigatoni, Egg Yolk, Parmesan, Guanciale</i>	
<b>RIGATONI RICOTTA SPINACH</b> 🌱	21 €
<i>Rigatoni with Ricotta, Sautéed Spinach</i>	
<b>BUTCHER'S CUT</b>	25 €
<i>Homemade French Fries or Sweet Potato Fries and Mixed Greens</i>	

### THE TOASTED WAGON

Served with Homemade Fries or Sweet Potatoes Fries & Mixed greens

<b>CLUB SANDWICH</b>	21 €
<i>Roasted Turkey and Smoked Bacon</i>	
<i>Romaine Lettuce, Tomatoes, Red Onions, Mayonnaise, Free-Range Hard-Boiled Egg</i>	
<b>LYON'S BURGERS - YOUR CHOICE</b>	23 €
<ul style="list-style-type: none"> <li>• <b>Beef patty and Smoked Bacon</b> <i>Barbecue sauce, Romaine Lettuce, Tomatoes, Onions, Cheddar, Pickles</i></li> <li>• <b>Crispy Chicken and Smoked Bacon</b> <i>Barbecue Sauce, Romaine Lettuce, Tomatoes, Onions, Cheddar, Pickles</i></li> <li>• <b>Crispy Fish</b> <i>Tartar Sauce, Romaine Lettuce, Tomatoes, Onions, Cheddar, Pickles</i></li> <li>• <b>Homemade Chickpea Patty</b> 🌱 <i>Barbecue Sauce, Romaine Lettuce, Tomatoes, Onions, Cheddar, Pickles</i></li> </ul>	