



# T H E L U N C H B O X

— 34

## — MONDAY

Caillette  
from Chabeuil  
—  
Traditional  
veal blanquette,  
pilaf rice  
—  
Small vanilla  
cream pot

## — TUESDAY

White asparagus,  
heb vinaigrette  
—  
Oven-baked  
pork belly, cabbage  
embeurrée  
—  
Apple  
batter pudding

## — WEDNESDAY

Potato and  
pistachio cervelas  
salad  
—  
Chicken fricassée  
with vinegar  
—  
Rice pudding,  
orange marmalade

## — THURSDAY

Leeks,  
mimosa garnish  
—  
Tender chuck of  
beef with carrots  
—  
Crème caramel

## — FRIDAY

Vegetables  
from a pot-au-feu  
broth with vinegar  
—  
Matelote-style hake  
—  
Chocolate mousse

# À L A C A R T E

## — STARTERS

Egg mayo — 8  
Ravioles  
from La Mère Maury — 12  
Lyonnais chef pot — 14  
*- knuckle of pork and duck foie gras -*  
Curled endives, poached egg  
and country bacon — 12  
Green lentil from Le Puy  
salad — 12

## — MAINS

Pike-perch quenelles,  
Nantua sauce — 26  
Pollock, early vegetables  
and wild garlic — 25  
Black pudding  
with apples — 24  
Creamy  
free-range chicken — 24  
Peppered beef entrecôte,  
gratin dauphinois — 30

## — CHEESE & DESSERTS

Saint-Marcellin from La Mère  
Richard — 8  
Daily dessert — 8  
Oven-baked apple,  
crème fraîche — 8  
«Marjolaine», chocolate and  
praline cake — 12  
Floating island — 6  
Crème brûlée — 6

EAT OUT — 11AM TO 6PM  
EAT IN — FROM 2:30PM

## — MAINS

Croque-Monsieur  
chicken - Comté - truffle — 12  
Croque-Monsieur  
ham - Emmental — 10  
Lyonnais chef pot  
sandwich — 10  
Ham - butter  
sandwich — 8

## — DESSERTS

Tart of the day — 6  
Daily dessert — 8  
Crème brûlée — 6

# ON THE GO

NET PRICES IN EURO,  
TAX AND SERVICE INCLUDED,  
According to the legal  
requirement controls by the  
decree dated december 17,  
2002 n° 2002-1465, Restaurant  
Adjugé and its suppliers,  
engage and guarantee the  
French and German origin of all  
their meats.

# BY THE GLASS & JAR

## BUBBLES

		12CL
2017	Bugey-Cerdon Renardat-Fache	7
2015	Crémant de Bourgogne <i>Les Terroirs</i> - Picamelot	9
NV	Champagne brut - Daubigny	12

## GLASS & JAR

### WHITE WINES

		15CL	45CL
2016	Bourgogne Domaine des Croix Perrières	10	30
2017	Mâcon-Lugny - <i>Les Crays</i> Joseph Drouhin	8	24
2018	Vin de France - <i>Viognier</i> Domaine Vallet	6	18
2016	IGP Val de Loire - <i>Sauvignon</i> Frédéric Brochet	7	21

### RED WINES

2017	Bourgogne - <i>Pinot noir</i> Jean Pascal et Fils	7	21
2016	Moulin-à-Vent Domaine de Roche Noire <i>servi en Jéroboam</i>	8	24
2015	Côtes-du-Rhône Domaine Saint Patrice	8	24
2016	Bordeaux Supérieur Château de Bel	6	18



# AT THE COUNTER

## - WATER, SODAS AND JUICE

	50CL	100CL
Evian	4	7
Badoit	4	7
Orezza		7
Perrier	33CL	5
Coca-Cola, Zéro	33CL	4
Schweppes	25CL	4
Limonade	25CL	4
Merlot Brut Pétillant	27,5CL	5
Orange, Apricot, Apple, Tomato	25CL	5

## - CLASSICS

Adjugé cocktail	15CL	12
Royal kir	12CL	12
Communard white wine kir	15CL	6
Anisé	2CL	3
Vermouth - Campari	10CL	8
Suze	10CL	8
Blond beer		
Belenium	33CL	6
Heineken	33CL	5

## - HOT DRINKS

Alain Ducasse espresso, Decaf <i>blend of 7 grands crus roasted in our Manufacture</i>	3
Double espresso	5
Cappuccino	6
Tea, Infusion	5