



Welcome to Les 3 Dômes !

Share our Chef *Jérémy Ravier* tasty cuisine,
admire the view
and – most importantly – enjoy a good time !

Follow us on : @sofitellyon



See you soon !



Les Trois Dômes - Sofitel Lyon Bellecour - 20, Quai Gailleton - 69002 LYON
www.les-3-domes.com - 04 72 41 20 97 - h0553-FB2@sofitel.com

Open Monday to Saturday, 12 p.m. to 2 p.m. and 7 p.m. to 9:30 p.m.

To share

Game and foie gras pâté en croûte, pickles · 17
Obsiblu prawn kadaïf, wasabi mayonnaise · 21
Snail croumesquis and lovage, sorrel gel · 16
Caviar Calvisius 10gr., blinis, Isigny cream · 39

Starters

Sea bream and langoustine tartare, « like a tomato », lime pudding · 30 
Fine smoked trout tart, citrus, Jerusalem artichokes, touch of caviar · 28
Shell salad, condiments, beetroot espuma · 22 
Duck foie gras, candied kumquats, buckwheat · 29
Wintery spring rolls, Asian flavors · 17   

Main Courses

Candied scallops, artichoke and almond barigoule · 38
Turbot au gratin in breadcrumbs, leak in different ways · 32
Pike bread with crayfish, truffle risotto · 42
Sauteed veal rib, wild mushroom royale · 48
Bresse poultry in two ways, butternut with chestnut oil · 36
Angus sirloin steak, little cabbages stuffed with beef cheek · 38
Candied onion squash with chestnuts, trumpets, shiitake · 24   

Cheeses

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

Desserts

Chestnut, crunchy biscuit, light mousse, chestnut espuma, praline ice cream · 15
Pear, roasted with caramel and cardamom, dark chocolate, cocoa sorbet · 15
Citrus, in texture, Breton shortbread biscuit, herb sorbet · 14
La Cabosse, chocolate, banana, peanut (to share) · 22
Creation of the day (for 2 or more) · 38
Fruits from the market · 14  
Ice creams and sorbets selection your choice · 7
Le gourmand : coffee, tea or infusion · 12
champagne · 22

 Gluten-free  Vegan  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.

A la carte

Menu Les 3 Dômes

Starter, main course & dessert · 70
Starter, 2 main courses & dessert · 82

Duck foie gras, candied kumquats, buckwheat

Candied scallops, artichoke and almond barigoule

Angus sirloin steak, little cabbages stuffed with beef cheek

Dessert of your choice (except for shared desserts & creation of the day)

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Menu of the day

For lunch Mondays to Fridays

Starter, main course & dessert · 38

Starter & main course or main course & dessert · 30

Kids Menu

Main course & dessert · 17

Drinks

Cocktails

Le Rhônein, Creation cocktail 10cl · 20
Monopole, poppy syrup, liquor, Chambord liquor,
Rasberry puree
Flower mojito, Signature cocktail 10cl · 16,50
Havana 3 years, lime, sugar, rose syrup, Perrier,
Angostura bitter
Americano 9cl · 15,50
Red Vermouth, Campari, sparkling water
Aperol Spritz 12cl · 15,50
Prosecco, Aperol, sparkling water
Hugo Spritz 12cl · 15,50
Prosecco, St Germain, sparkling water
Negroni 9cl · 15,50
Campari, Red Vermouth, gin Roku
Lady Melody, Virgin cocktail 12cl · 14
Homemade pandan syrup, lime juice, pineapple puree,
fresh mint, Crodino

Water

AquaChiara (0 KM, filtered) sparkling · 4
Vittel 50 cl : 4 · 1L : 5,50
Perrier fines bulles 50 cl : 4 · 1L : 5,50
Eau de Sail, plate ou gazeuse 80 cl : 12,50
Chateldon · 8

Hot Drinks

Espresso or decaffeinated · 3
Coffee with milk · 3,20
Double Espresso · 5
Capuccino · 5,50
Tea · 4

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

The menus