



LAURENT RIGAL



Originally from Clermont-Ferrand and son of an excellent cook, he started in the profession as a pre-apprentice at the age of 13.

At barely 21 years old, he took over the management of a restaurant in Royat, then soon established himself as a chef in Clermont-Ferrand at Clavé.

The turning point in his career was his meeting with Paul Bocuse who convinced him to exercise his talent in the kitchens of ALEXANDRIN in 1997.

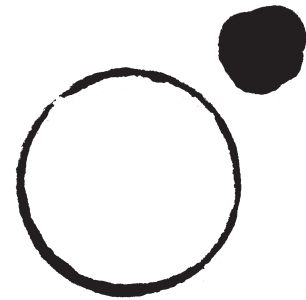
Laurent Rigal bought the restaurant in 2007 and obtained its first Michelin star in 2008.

Laurent Rigal's cuisine, whose dishes are beautifully composed and without unnecessary artifice, interpret natural flavors and the seasons, play on a creative and harmonious score, set to quality products that he buys himself at the market every morning.

Ambassadeur Nicolas Feuillate



www.lalexandrin.fr



L'Alexandrin combines originality with generosity, based on beautiful local products. Vegetarian, revisited Lyon repertoire, or pure creation: each menu offers a gourmet variation in a cozy atmosphere.

BON APPÉTIT !

CARD



Firsfruits

STARTERS

Terrine of duck foie gras cooked naturally and with sweet spices

Rhubarb and strawberries

Just roasted langoustines in carrot gel

Carrot cake, langoustine siphon, smoked spring onion mayonnaise

Just roasted snails

Bean panacotta, crispy Comté cheese, wild garlic siphon

MAIN

Low temperature cooking veal

Tomato and sumac veal juice, potato mousseline, "barigoule" artichokes,
broad beans and morels

Sea bass fillet cooked on one side

Vanilla stuffing, just roasted asparagus, fine turnip puree, caramelized vanilla siphon

Bresse poultry stuffed with morels

Pea mousseline and peas French-style, caramelized morels

CHEESES

Assortment of French organic Cheese _ 14

Sweet preludes

DESSERTS

The Chocolate

Fondant madeleine with 70% Guanaja dark chocolate, cocoa nibs, Chartreuse, cocoa beans praline

The Exotic

Flambeed and roasted pineapple, vanilla passion caramel, creamy and mango passion fruit confit

The Kiwi

Fresh kiwi made into jam, tarragon sorbet and mousse, crunchy meringue

Oats

(Gluten-free dessert)

Coffee granola, smoked oat milk panacotta, zephyr siphon, crispy pulled polenta and smoked coffee sorbet

VEGETABLES MENU | 79 €



Firsfruits

Carrots peas revisited Alexandrin style

Asparagus morel bean tartlet

The Alexandrin's Vegetable casserole

Strawberry rhubarb sorbet

Desserts

DESSERTS

The Chocolate

The Exotic

The Kiwi

Oats

"TENTATION" MENU | 105 €

Chef's free spirit in 5 servings
(for the whole table)

"TENTATION" MENU | 125 €

Chef's free spirit in 8 servings
(for the whole table)



"BUSINESS" MENU | 49 €

Lunch from Tuesday to Friday

Starter, main, dessert
according to the seasons

Dishes made by chef Laurent RIGAL
and his second Côme BOUCHENE

Origins of meats, France
Allergens board available on demand

Starter, main, dessert _ 69 € | 2 starters, main, dessert _ 89 €