



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 Feuillatte



A thank you to our partners :

Meat, la Boucherie centrale Massot MOF,
Fish Homard Acadiens,
Fruits and vegetables, Agriz,
Champagne, Nicolas Feuillatte,
Spices, Bahadourian,
Foie Gras, la maison Masse,
Chocolate, Valrhona,
Thumbs and flowers, Minusculelab

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



Firfruits

STARTERS

Duck foie gras terrine cooked naturally and with mild spices

Textures of delicately lemony raspberries, fresh figs and their sorbet, Iranian black lemon condiment

Seared red mullet fillet on skin

Rock fish juices, fennel confit in its condimented juice with grilled almond, fine tart refreshed with yellow peach

Interpretation of the seafood platter

Saffron mussel soup, pearly black tiger prawns, sea foam, lemon gel, shallot and wine vinegar

MAIN

Bresse chicken stuffed with tarragon

Grilled skins in a red pepper ketchup, spinach tarragon velouté with rich poultry jus, caramelized shallot purée

Corsican meagre steak cooked on one side

Sun vegetables in textures, burnt tomato espuma, kaffir lime and chili, crispy sesame

Low temperature roasted veal loin

Rich veal jus, blackcurrant and juniper berry fondant potatoes, dauphinoise emulsion, blackcurrant leather and pickled blueberries

CHEESES

Assortment of French organic Cheese _ 14

Sweet preludes

DESSERTS

Chocolate

Soft Guanaja 70% dark chocolate madeleine, muscovado shortbread, chocolate cream, dill vinaigrette, chocolate siphon

Rhubarb Strawberry

Rhubarb and strawberries confit with savory, intense cooking juice infusion, crunchy dried strawberry meringue, light savory cream

Fennel

Soft cake with Mexican vanilla, poached fennel, arugula parfait glacé, passion fruit cream, Yuzukosho condiment, crispy tiles

Buckwheat Raspberry

Thousand buckwheat cakes, raspberry confit and almond vegetable cream, raspberry foam, fine currant jelly, sumac sorbet

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

VEGETABLES MENU | 79 €



Firfruits

Multicolored tomatoes naturally

Spicy chutney, tomato water infused with fresh herbs, young shoots croustade, Green Zebra sorbet

Caramelized shallot tarte Tatin

Caramelized yeast condiment, Puy green lentil risotto, vegetable jus with herb oil

Alexandrin's seasonal vegetable casserole

Variation on fresh fig and its sorbet

Desserts

DESSERTS

Chocolate

Rhubarb Strawberry

Fennel

Buckwheat Raspberry

"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