



## 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.

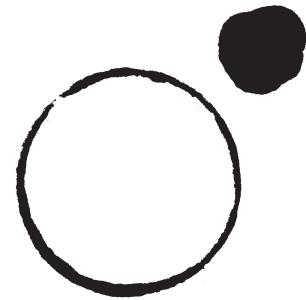
Ambassadeur Nicolas Feuillatte



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](http://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



### Firsrruits

## STARTERS

### Duck foie gras Terrine cooked naturally with mild spices

Passion fruit variation, cocoa nibs, Paris mushrooms

### Cuttlefish like a carbonara

Smoked scamorza espuma, crispy guanciale, samphire and Lampong pepper ice cream

### Arctic char marinated in hay milk

Pea risotto with verbena, wild garlic cream, hay foam

## MAIN

### Bresse poultry stuffed with langoustines

Fine artichoke puree, gin and miso condiment, artichoke pepper glazed with langoustine coulis, strong poultry juice

### Roasted lamb fillet in a crust

Herbaceous puree, shiso gel, sorrel crisp, and garlic wild asparagus condiment, reduced lamb juice

### Line-caught sea bass Grenoble style

Smoked potatoes and stuffed morels, grilled onion powder, red wine roasted bone juice

## CHEESES

Assortment of French organic Cheese \_ 14 €

### Sweet preludes

## DESSERTS

### Chocolate

Melting dark chocolate 80% madeleine, toasted bread mousse, caramelized puffed spelt, tiles and roasted rye sauce

### Revisited Paris Brest with roasted hazelnut

Grapefruit acidity in granita and sorbet, textures of cabbage, praline, cazette flower

### Rhubarb

Rhubarb and marinated peas with honeysuckle, indulgent white chocolate ganache, mellow brioche, and pea cream

### Morel

Burnt wood ice cream, creamy smoked morel mushrooms, herbaceous lovage sauce, crispy pani puri and black garlic condiment

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

## VEGETABLES MENU | 79 €



### Firsrruits

### Revisited carrot and pea

Squeezed carrot, carrot and citrus juices, turmeric carrot sorbet, verbena oil

### Fine tartlet

Smoked potatoes, glazed morels, and grilled onions

### The Alexandrin's Seasonal Vegetable Casserole

Rhubarb sorbet

### Desserts

## DESSERTS

### Chocolate

### Paris Brest

### Rhubarb

### Morel

## “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 executive chef Côme BOUCHENE

Origins of meats, France  
Allergens board available on demand