



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.

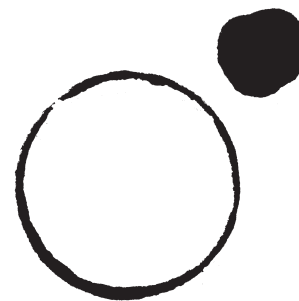
Ambassadeur Nicolas Feuillatte



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



Firsfruits

STARTERS

Duck foie gras Terrine cooked naturally with mild spices

Rocket veil, Breton shortbread with parmesan, strawberry compote and brunoise, strawberry sorbet flavored with celery

Langoustine quenelle

Stuffed quenelle, trout roe bisque, and wild black rice

Arctic char fish with marjoram

Avocado guacamole, pepper cream, dried fruit granola, pickles, and light raspberry hollandaise sauce

MAIN

Bresse poultry stuffed with savory

Reduced tarragon jus, chard ballotine, zephyr zucchini stew

Roasted Sole meunière sauce

Fine girolle stuffing, barbecued eggplant, sliced whey with black garlic and chives

Smoked Beef Fillet

Rich pepper jus, seasoned duchess potatoes with green pepper and Padron chili, old Beaufort tartlet

CHEESES

Assortment of French organic Cheese _ 14 €

Sweet preludes

DESSERTS

Chocolate

Melting dark chocolate 80% madeleine, chocolate mousse, gavotte with Espelette pepper, cherry compote, red wine sauce with spices and morello cherries

Peach

Mint cream, peach cloud, peach and peppermint brunoise, crumble, and vine peach sauce

Apricot

Candied apricot, apricot sorbet, matcha tea espuma, granola, and fine meringue tile

Savory Strawberry

Savory panna cotta infused with savory, vanilla curd mousse, flowing strawberry candy and marigold, fresh strawberry juice

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

VEGETABLES MENU | 79 €



Firsfruits

Tomato

Barbecued smoked Beef Heart tomato, condiments with Provençal flavors, tomato sorbet, and slightly spiced juice

Fine tartlet

Roasted eggplant caviar, sautéed girolles, whey sauce, and fresh herbs

The Alexandrin's Seasonal Vegetable Casserole

Peach Apricot

Desserts

DESSERTS

Chocolate

Peach

Apricot

Savory Strawberry

"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

Origins of meats, France
Allergens board available on demand