



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



Firsrfruits

STARTERS

Foie gras and fig

Natural foie gras, fig and red grape, crystallized fig leaf, hazelnuts, jasmine fig white sorbet

Saint Jacques

Charred leeks, sherry vinaigrette, kumquat paste, vanilla white butter

Pike Quenelle

Soft heart of parsley and garlic, risotto mousse, trumpet mushrooms, herb crisp

MAIN

Veal

Veal medallion smoked with Sichuan pepper, truffled mashed potatoes, rich sauce with two textures, sautéed hen of the woods mushrooms

Corsican «Maigre» Fish

Parsnip mousseline, smoked beetroot, beetroot siphon, verjus sauce

Bresse Chicken

Bresse chicken stuffed with chestnuts, candied butternut squash, sweet potato mousse, vinegar sauce with trumpet mushrooms

CHEESES

Assortment of French organic Cheese _ 14 €

Sweet preludes

DESSERTS

Chocolate

Melting 80% chocolate madeleine, dark chocolate cream, cognac caviar, tonka bean mousse, caramelized feuilletine tuile, chocolate sorbet

Tea

Black tea génoise, grilled Madagascan vanilla siphon, lace tuile, tea variation, house-made tea

Carrot

Saffron carrot cream, carrot cake, « trompe l'œil » carrot variations, lemon gel and carrot reduction jelly, blood orange sorbet

Fresh Fruits

Mini tart, violet fig jam, candied quince and pear, kumquat jelly, lime gel, blackcurrant coulis and lemongrass sorbet, fresh fruit juice

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

VEGETABLES | 79 €



Firsrfruits

Cep Cappuccino

Whipped tonka bean cream, hazelnuts, roasted ceps and condiment, parsley, garlic

Fine tartlet

Candied butternut, trumpet mushrooms, sweet potato espuma, mushroom ketchup, maple syrup gastrique sauce

The Alexandrin's Seasonal Vegetable Casserole

Chestnuts

Desserts

DESSERTS

Chocolate

Tea

Carrot

Fresh Fruits

“TENTATION” | 105 €

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

“TENTATION” | 125 €

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



“BUSINESS” | 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