



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.

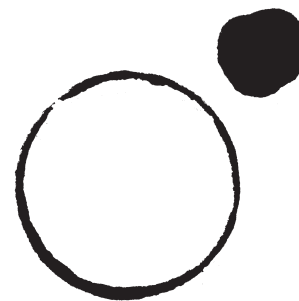
Ambassadeur Nicolas Feuillatte



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,
Shoots 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



Firsrruits

STARTERS

Foie Gras

Natural Foie Gras, white Madagascar pepper brioche, trio of beetroot carpaccio, lingonberry preserve and sorbet

Saint Jacques

Seared scallops, Jerusalem artichoke cream, absinthe, roasted Jerusalem artichoke crusted with hazelnut, scallop cream

Pike Quenelle

Pike quenelle with Swiss chard heart and lobster, onion and savory velouté, Swiss chard leaf coulis, lobster bisque espuma, Swiss chard salad and mustard seed tadka

MAIN

Sea Bass

Sea bass stuffed with dill and lime, roasted celeriac, shiitake mushrooms « à la grenobloise », light jus

Beef

Beef smoked with Lampung black pepper, glazed purple carrot, carrot cream with Espelette pepper, white onion gel, carrot top ice cream, red wine pepper sauce

Bresse Poultry

Chestnut-stuffed Bresse poultry, potato mille-feuille with sage, confit red onion foam, Albufera sauce

CHEESES

Assortment of French organic Cheese _ 14 €

Sweet preludes

DESSERTS

Chocolate

Smoked chocolate cream, hazelnut praline cream, salted butter caramel gel, flaky tuile, molten 80% chocolate madeleine, bitter cocoa sorbet

Coffee

Coffee bean trompe-l'œil, date cream, coffee insert, coffee ice cream, milk chocolate crisp, dark coffee chocolate foam

Apple Suzette

Orange zest crumble, apple mille-feuille, Grand Marnier cream, orange gel, Granny Smith apple segments, buckwheat tuile, Suzette sauce, cream ice cream

Mont Blanc

Chestnut Breton shortbread, hazelnut praline, candied chestnut, chestnut foam, crispy meringue tuile, chestnut ice cream, toasted hazelnut jus

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

VEGETABLES MENU

79 €



Firsrruits

Celeriac

Celeriac confit and roasted with thyme, celeriac cream, grenobloise-style condiment, light celeriac jus

Fine tartlet

Carrot cream with Espelette pepper, glazed carrot, carrot top ice cream, red onion foam

The Alexandrin's Vegetable Casserole

Winter vegetables with orange sorbet

Desserts

DESSERTS

Chocolate

Coffee

Apple Suzette

Mont Blanc

“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 with his too sous-chefs,
Victor DARONIAN and Romain CRUBELLIER

Origins of meats, France
Allergens board available on demand