

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 Feuillate

CHAMPAGNE
Nicolas Feuillatte
FRANCE

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

Firsfruits

STARTERS

Foie Gras
Terrine of naturally cooked foie gras with delicate spices, fig variations, green walnut praline and crackers

Scallops
Lightly roasted scallops, butternut squash velouté, lemon blossom honey, toasted hazelnuts and honey pollen, lemon espuma

Pike Quenelle
Pike quenelle filled with crayfish, shallot and black trumpet mushroom centre, Champagne beurre blanc, roasted shellfish oil and black trumpet mushroom crisp

MAIN COURSES

Beef
Beef fillet, rich Sichuan pepper jus, polenta in various textures, blueberry leather and roasted figs

Bresse Chicken
Bresse chicken ballotine filled with mushroom duxelles, Vin Jaune suprême sauce, celeriac velouté with beurre noisette, seasonal vegetables and mushroom tartlet

Corsican Meagre
Corsican meagre fillet, Jerusalem artichoke velouté, delicate citron sauce, sautéed girolles and herb-infused meagre fritter

CHEESES

Assortment of French organic Cheese _ 14 €

Sweet preludes

DESSERTS

Chocolate
Deconstructed Snickers, caramelised peanuts, caramel crémeux, chocolate espuma, crisp chocolate tuile and melt-in-the-mouth 80% chocolate madeleine

Figs & Grapes
Verjus panna cotta, hazelnut shortcrust pastry, roasted figs and grapes, fig leaf crisps and hazelnut praline crémeux

Ceps & Blueberries
Ceps in trompe-l'œil, blueberry crémeux, savory sponge cake, cocoa crumble, fresh blueberries and blueberry sorbet

Pear & Cardamom
Cardamom financier, poached pear, roasted vanilla crémeux, caramelised pear gel, pear sorbet and vanilla powder

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

VEGETABLES MENU | 79 €

Firsfruits

Ceps cappuccino
Ceps cappuccino with tonka bean and toasted hazelnut emulsion

Tartelet
Butternut squash crémeux, black trumpet mushrooms cooked in butter

The Alexandrin's Vegetable Casserole
Seasonal autumn vegetables and pear sorbet

Desserts

DESSERTS

Chocolate

Figs & Grapes

Ceps & Blueberries

Pear & Cardamom

"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, Romain CRUBELLIER & Tiago GUERRA DA MOTA

Origins of meats, France
Allergens board available on demand