



## Restaurant

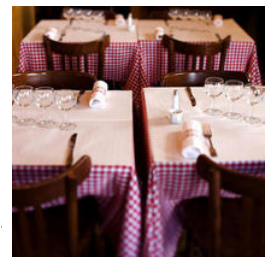
A

### Daniel et Denise

156 rue de Créqui · 69003 Lyon 3ème  
04 78 60 66 53  
[danieletdenise@live.fr](mailto:danieletdenise@live.fr)

In this authentic Lyonnais bouchon, the chef Joseph Viola, voted Best Craftsman of France, weaves his magic to produce a demanding Lyonnais cuisine requiring a high degree of culinary discipline, with the result being a marvellously high-quality meal.

An establishment with 2 dining rooms



#### Openings

Open from Mon. to Fri.: noon-2 pm and 7 pm-10 pm. Closed Jan. 1st and Dec. 25th. Closed from 24 Dec after lunch to Jan. 4th 2016.

#### Rates

Adult menu: 30 €  
Menu of the day: 21 €

Guide categories: Michelin · Bib gourmand 2015

Chains: Label Les Bouchons Lyonnais®

Methods of payment: American Express · Cheque · Titres restaurant (vouchers)

Room hire: Number of rooms: 1 Maximum capacity: 80

Services: Family Reception/drinks reception · Seminar/meeting · Table · Chair · Accommodation in the close vicinity · Restaurant on site

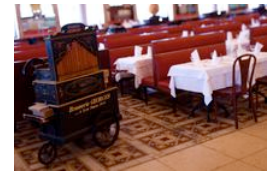
## Restaurant

B

### Brasserie Georges



30 cours de Verdun Perrache · 69002 Lyon 2ème  
04 72 56 54 54  
[brasserie.georges@orange.fr](mailto:brasserie.georges@orange.fr)  
[www.brasseriegeorges.com](http://www.brasseriegeorges.com)



Enjoy a little taste of history with your food. This brasserie is a must for anyone keen to really sample Lyonnais cooking. The sumptuous decor, the warm and friendly service and, of course, the delicious food have all helped forge its impressive reputation.

The sumptuous décor, architecture, friendly service and superb cuisine have forged its reputation. The ambiance here is unique... and not to be missed! Quenelles of pike, gratins, choucroute royale, hot sausages, flambéed Norwegian omelette, huge selection of seafood in season.

#### Openings

Open daily. All day service from 11:30 am to 11:15 pm from Sun. to Thu., until 12:15 am on Fri. and Sat.

#### Rates

Adult menu: 21 to 26.50 €  
Dish of the day: 15.90 €

Guide categories: Michelin

Methods of payment: American Express · Bank/credit card · Chèques Vacances · Titres restaurant (vouchers)

Room hire: Number of rooms: 2 Maximum capacity: 550

Services: Family Reception/drinks reception · Seminar/meeting · Paper board · Screen · Microphone · Table · Chair · Air conditioning · Accommodation in the close vicinity · Restaurant on site

## Restaurant

C

### La Tassée



20 rue de la Charité · 69002 Lyon 2ème  
04 72 77 79 00  
[jpborgeot@latassee.fr](mailto:jpborgeot@latassee.fr)  
[www.latassee.fr](http://www.latassee.fr)



In business for 60 years now, La Tassée welcomes you in a cosy and refined setting, with its wall displays of souvenir photos and restored Bacchic frescos, not forgetting its refined cuisine with gourmet cooking and seasonal dishes.

#### Openings

Open from Mon. to Sat. Service until 2 pm and 10 pm. Closed in summer, Jan. 1st and Dec. 25th.

#### Rates

Adult menu: €33 to €58  
Tasting menu: €81  
Group menu: €28 to €58  
Menu of the day: €25.

Guide categories: Michelin

Chains: Les toques blanches lyonnaises

Methods of payment: American Express · Bank/credit card · Cheque · Titres restaurant (vouchers)

Room hire: Number of rooms: 3 Maximum capacity: 44

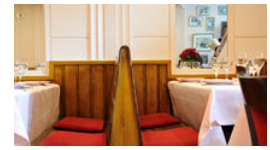
Services: Seminar/meeting · Table · Chair · Air conditioning · Accommodation in the close vicinity · Restaurant on site

## Restaurant

D

### La Voûte, Chez Léa

11 place Antonin Gourju · 69002 Lyon 2ème  
04 78 42 01 33  
[contact@lavoute-chezlea.com](mailto:contact@lavoute-chezlea.com)  
[www.lavoutechezlea.com](http://www.lavoutechezlea.com)



Just a stone's throw from Place Bellecour, La Voûte Chez Léa has been welcoming guests since 1943 in one of Lyon's oldest establishments. You'll love the tasty regional cuisine.

Lyonnais specialities which will wake up your taste buds. The restaurant offers many Lyonnais specialities in atypical surroundings. On the ground floor you will find a 1930's "bistro" style decor, and on the first floor a decor reminiscent of 1900.

#### Openings

Open from Mon. to Sat.: noon-2:30 pm and 7 pm-9:30 pm.  
Closed on May 1st.

#### Rates

A la carte: 45 to 55 €  
Adult menu: 19.80 to 41.50 € (Menu €19,80 served only for lunch from Mon. to Sat.).

Guide categories: Michelin  
Chains: Label Les Bouchons Lyonnais®  
Methods of payment: American Express · Bank/credit card ·  
Cheque · Cash · Titres restaurant (vouchers)

Room hire: Number of rooms: 2 Maximum capacity: 80  
Services: Seminar/meeting · Table · Chair · Accommodation in the close vicinity · Restaurant on site

## Restaurant

E

### Brasserie de L'EST

14 place Jules Ferry · Gare des Brotteaux · 69006 Lyon 6ème  
04 37 24 25 26  
[info@nordsudbrasseries.com](mailto:info@nordsudbrasseries.com)  
[www.nordsudbrasseries.com](http://www.nordsudbrasseries.com)



Housed in the former Gare des Brotteaux, in the heart of Lyon the city's prestigious district, the Brasserie de l'EST will whisk you away on a gastronomic journey. A Paul Bocuse brasserie.

On sunny days, the Paul Bocuse Brasserie offers a pleasant terrace at the foot of the station listed historical monument.

#### Openings

Open daily: noon-2 pm and 7 pm-11 pm (11:30 pm Fri. and Sat.).

#### Rates

A la carte: 13.30 to 42 €  
Adult menu: 22.90 to 26.60 €  
Child menu: 12.50 €

Guide categories: Gault Millau · Michelin  
Methods of payment: American Express · Bank/credit card

## Restaurant

F

### Brasserie LE NORD

18 rue Neuve · 69002 Lyon 2ème  
04 72 10 69 69  
[info@nordsudbrasseries.com](mailto:info@nordsudbrasseries.com)  
[www.nordsudbrasseries.com](http://www.nordsudbrasseries.com)



Le Nord was the first brasserie created by Paul Bocuse. Just a stone's throw from the Town Hall and the Opera House, it offers diners a fresh take on some of the great classics of Lyon's culinary tradition, as well as a warm, inviting interior décor that has lost none of its 1900s charm.

Those with fond memories of classic French Sunday lunches come here to enjoy dishes such as sole meunière, blanquette de veau and pot-au-feu, made by Chef Sylvain Jacquenod and his team. Local specialities are featured all year round with dishes such as cream chicken, quenelle dumplings with Nantua sauce, and pistachio sausages in brioche. With the rotisserie serving leg of lamb, veal rump, Bresse chicken, and more, meat-lovers will also not be disappointed.

The brasserie LE NORD has four rooms upstairs that can be rented for private functions with capacity for up to 50 people.

#### Openings

Open daily: noon-2 pm and 7:30 pm-11 pm (11:30 pm on Fri. and Sat.).

Guide categories: Gault Millau · Michelin

Methods of payment: American Express · Cash

#### Rates

A la carte: 11.80 to 42 €

Adult menu: 22.90 to 26.60 €

Child menu: 12.50 €

Dish of the day: 18.10 €

Menu of the day: 22.90 to 26.60 €

Room hire: Number of rooms: 4 Maximum capacity: 88

Services: Family Reception/drinks reception · Seminar/meeting · Video projector · Paper board · Screen · Wifi in room · Table · Chair · Speaker pulpit · Air conditioning · Accommodation in the close vicinity · Bar · Fitted kitchen · Dining area · Restaurant on site

## Restaurant

G

### Brasserie LE SUD

11 place Antonin Poncet · 69002 Lyon 2ème  
04 72 77 80 00  
[info@brasseries-bocuse.com](mailto:info@brasseries-bocuse.com)  
[www.nordsudbrasseries.com](http://www.nordsudbrasseries.com)



The Brasserie LE SUD, one of the four brasseries created by Paul Bocuse, proposes a bright, sunny cuisine with a Mediterranean touch, just a stone's throw from Place Bellecour. The terrace is particularly attractive when the sun is out.

This Cuisine du Soleil brasserie, just a stone's throw away from the banks of the Rhône and the vast, nearby place Bellecour - pointing SOUTH of course - enjoys a beautiful aspect. Throughout the seasons, the cuisine offered by LE SUD pays homage to the specialities of countries which fringe the Mediterranean; salad niçoise, osso bucco, Bresse chicken tagine with lemon and fisherman's soup. In a decor which is a fusion of both Moroccan and Provencal style, Brasserie LE SUD, with its location opposite a splendid fountain, opens its delightful terrace as soon as spring arrives, providing a foretaste of the holidays.

#### Openings

Open daily: noon-2:30 pm and 7:30 pm-11 pm (until 11:30 pm Fri. and Sat.).

Guide categories: Gault Millau · Michelin

Methods of payment: American Express · Bank/credit card

#### Rates

A la carte: 13.50 to 34 €

Adult menu: 22.90 to 26.60 €

Child menu: 12.50 €

Dish of the day: 18.10 €

€25 to €35.

Room hire: Number of rooms: 2 Maximum capacity: 55

Services: Family Reception/drinks reception · Accommodation in the close vicinity · Restaurant on site

## Restaurant

H

### Brasserie Léon de Lyon

1 rue Pléney · 69001 Lyon 1er  
04 72 10 11 12  
[reservation@leondelyon.com](mailto:reservation@leondelyon.com)  
[www.bistrotscuisiniers.com/fr/index.php#brasserie-leon-de-lyon.php](http://www.bistrotscuisiniers.com/fr/index.php#brasserie-leon-de-lyon.php)



Get away from it all at lunchtime and enjoy refined cuisine that follows the rhythm of the seasons. Menus are renewed on a weekly basis.

#### Openings

Open daily: noon-2:30 pm and 7 pm-11 pm.

Guide categories: Bottin Gourmand · Champerard · Gault Millau · Le Routard Hôtels et Restos de France · Michelin  
Chains: Les toques blanches lyonnaises  
Methods of payment: American Express · Bank/credit card · Cheque · Chèques Vacances · Cash · Titres restaurant (vouchers)

#### Rates

A la carte: 40 €  
Adult menu: 25.50 €  
Child menu: 12.90 €  
Dish of the day: 18.10 €.

## Restaurant

I

### La Mère Brazier

12 rue Royale · 69001 Lyon 1er  
04 78 23 17 20  
[contact@lamerebrazier.fr](mailto:contact@lamerebrazier.fr)  
[www.lamerebrazier.fr](http://www.lamerebrazier.fr)



A genuine, internationally renowned Lyonnais institution, thanks to Mathieu Viannay, the establishment of Eugénie Brazier has regained its rightful place in the gastronomic hall of fame.

Great traditional cuisine revisited by this renowned Chef, providing definite proof of the richness and quality of this cuisine which has made and will perpetuate Lyon's culinary reputation.

#### Openings

Open from Mon. to Fri.: noon-1:30 pm and 7:45 pm-9:30 pm.  
Closed from Aug. 1st after lunchtime to Aug. 25th incl.

Guide categories: Michelin · 2 stars 2015  
Chains: Les toques blanches lyonnaises  
Methods of payment: American Express · Bank/credit card · Cheque

#### Rates

From 01/26 to 2015/02/13  
Adult menu: 95 to 115 €  
Tasting menu: 140 €  
Menu of the day: 57 to 70 €  
From 02/23 to 2015/07/31  
Adult menu: 95 to 115 €  
Tasting menu: 140 €  
Menu of the day: 57 to 70 €  
From 08/25 to 2015/12/31  
Adult menu: 95 to 115 €  
Tasting menu: 140 €  
Menu of the day: 57 to 70 €.

## Restaurant

J

### Le Café du Peintre

50 boulevard des Brotteaux · 69006 Lyon 6ème  
04 78 52 52 61  
[cafedupeintre@orange.fr](mailto:cafedupeintre@orange.fr)  
[www.lecafedupeintre.fr](http://www.lecafedupeintre.fr)



With its attractive terrace opening out onto Avenue des Brotteaux, this warm and friendly establishment is well worth a visit and has acquired both a loyal following and an enviable reputation thanks to its tasty Lyonnais cuisine.

Taking her inspiration from the market she scours every morning and following in the footsteps of the famous "Mères Lyonnaises", Florence Périer delights her customers with meticulously selected produce, cooked with passion. You can place your trust for your wine choices in the son of the house, Maxime, a connoisseur who's always available.

#### Openings

Open every lunchtime from Mon. to Fri.: noon- 2:15 pm and Thu. eve.: 7:30 pm- 9:15 pm. Closed on bank hols, from May 1st to 11th and from Aug. 4th to 24th.

#### Rates

A la carte: 18 to 35 €  
Dish of the day: 13 €  
Menu of the day: 21 to 25 €.

Guide categories: Bottin Gourmand · Gault Millau · Le petit futé · Michelin · Pudlowski

Chains: Bistrot beaujolais® · Les toques blanches lyonnaises · Label Les Bouchons Lyonnais® · Maîtres restaurateurs

Methods of payment: Bank/credit card · Cheque · Cash

## Restaurant

K

### Le Poëlon d'or

29 rue des Remparts d'Ainay · 69002 Lyon 2ème  
04 78 37 65 60  
[restaurant.lepoelondor@yahoo.fr](mailto:restaurant.lepoelondor@yahoo.fr)  
[www.lepoelondor-restaurant.fr/](http://www.lepoelondor-restaurant.fr/)



In an authentic, hundred-year-old setting, the team at Le Poëlon d'Or will introduce you to Lyon's traditional specialities.

Le Poëlon d'Or, member of the Association des Bouchons Lyonnais, which safeguards Lyon's culinary heritage and traditions, offers an authentic setting, in a building listed as national heritage. Chef Mickael Lorini serves up recipes handed down by Lyon's famous Mères Lyonnaises (female chefs) and his own house specialities, such as pike dumpling in shrimp sauce, artichoke heart and foie gras, rum baba, and so on.

#### Openings

Open Mon. to Fri.: noon-2 pm and 7:30 pm-10 pm. Open Sat. eve from Oct. 31st to Jan. 30th. Closed from Apr. 11th to 26th . incl. and from Aug. 8th to 23rd incl. and Jan. 1st., May 1st, July 14th and Dec. 25th.

#### Rates

Adult menu: 26 to 34 €  
Menu of the day: 16 to 18 €.

Guide categories: Bottin Gourmand · Le petit futé · Le Routard Hôtels et Restos de France · Michelin

Chains: Label Les Bouchons Lyonnais® · Maîtres restaurateurs

Methods of payment: American Express · Bank/credit card · Cheque · Cash

## Restaurant

L

### Le Potager des Halles



3 rue de la Martinière · 69001 Lyon 1er  
04 72 00 24 84  
[administratif@lepotagerdeshalles.com](mailto:administratif@lepotagerdeshalles.com)  
[www.lepotagerdeshalles.com](http://www.lepotagerdeshalles.com)



Opposite the fresco of Lyon's most famous inhabitants, Floriant Remont offers modern market cuisine made with top-quality products. Rediscover tastes, flavours and conviviality.

#### Openings

Open from Tue. to Sat.: noon-2 pm and 7:30 pm-9:30 pm.  
Closed on bank hols. and from Aug. 10th to Aug. 25th.

Guide categories: Gault Millau · Le petit futé · Le Routard  
Hôtels et Restos de France · Lonely Planet · Michelin  
Chains: Bistrots beaujolais® · Les toques blanches  
lyonnaises

Methods of payment: American Express · Bank/credit card ·  
Cheque · Cash · Titres restaurant (vouchers)

#### Rates

A la carte: 45 €  
Adult menu: 39 €  
Tasting menu: 48 to 55 €  
Child menu: 12 €  
Dish of the day: 12.50 €  
Menu of the day: 19 €

Room hire: Number of rooms: 1 Maximum capacity: 26

Services: Family Reception/drinks reception · Seminar/meeting · Paper board · Screen · Wifi in room · Table · Chair · Air conditioning ·  
Accommodation in the close vicinity · Restaurant on site

## Restaurant

M

### Le Splendid



3 place Jules Ferry · 69006 Lyon 6ème  
04 37 24 85 85  
[lesplendid@georgesblanc.com](mailto:lesplendid@georgesblanc.com)  
[www.georgesblanc.com](http://www.georgesblanc.com)  
[www.lespritblanc.com](http://www.lespritblanc.com)



Located opposite the former Gare des Brotteaux, today listed as a historical monument, Georges Blanc pays tribute to the legendary mères cuisinières in this attractive brasserie. A genuine Lyonnais institution!

Regional and inventive cuisine which changes with the seasons, featuring several regional classics: volaille de Bresse à la crème as prepared by Mère Blanc, fresh frogs' legs sautéed Dombes-style. Brasserie style decor with red ochre benches. Restaurant belongs to Georges Blanc. Menu translated into English.

#### Openings

Open daily. Service until 2:30 pm and 11:30 pm.

Guide categories: Gault Millau · Michelin  
Methods of payment: American Express · Bank/credit card ·  
Titres restaurant (vouchers)

#### Rates

A la carte : from 11 to 28 €  
Adult menu : from 23 to 47 €  
Dish of the day : from 16 to 19 €

Room hire: Number of rooms: 2 Maximum capacity: 50

Services: Seminar/meeting · Screen · Wifi in room · Table · Chair · Accommodation in the close vicinity · Restaurant on site

## Restaurant

N

### M Restaurant

47 avenue Maréchal Foch · 69006 Lyon 6ème  
04 78 89 55 19  
[mrestaurant@orange.fr](mailto:mrestaurant@orange.fr)  
[www.mrestaurant.fr](http://www.mrestaurant.fr)



A generous and inventive cuisine well mastered by Julien Gautier, former head Chef of Leon de Lyon. Pro and casual service at the same time. The decor reviewed during the summer of 2013 gave its soul to this excellent value for money in Lyon.

Mathieu Viannay knew, when he entrusted the kitchens of M Restaurant to Julien Gautier, the former head chef at Léon de Lyon, that this was a decision for the long term. And it has to be said that today Julien's cuisine has not disappointed, far from it. For many of its regulars, who love his cuisine with its classic touches and reworked traditions, it has become an essential venue. The focus is always on his source of inspiration, seasonal produce from the market, and the wine cellar is well stocked. Impeccable service from Emmanuel and his front of house team. Pretty terrace surrounded by lush greenery during the summer season. Maitre Restaurateur since 2012.

#### Openings

Open from Mon. to Fri. Service until 2 pm and 10 pm. Closed Jan. 1st and Dec. 25th and from Aug. 1st to 24th incl.

Guide categories: Gault Millau · Le petit futé · Le Routard  
Hôtels et Restos de France · Michelin · Bib gourmand 2015

Chains: Les toques blanches lyonnaises

Methods of payment: American Express · Bank/credit card ·  
Cheque · Titres restaurant (vouchers)

#### Rates

A la carte: 36 to 40 €

Adult menu: 19 to 36 €

Child menu: 10 €

Group menu: 26 to 36 €

Dish of the day: 14 €

Menu of the day: 26 €

## Restaurant

O

### Alex Restaurant

44 boulevard des Brotteaux · 69006 Lyon 6ème  
04 78 52 30 11  
[chez.alex@club-internet.fr](mailto:chez.alex@club-internet.fr)  
[www.alexlyon.fr](http://www.alexlyon.fr)  
[www.lyon-shop-design.com/](http://www.lyon-shop-design.com/)



#### Openings

Throughout the year : open daily except on Sundays, 01/01,  
01/05, 08/05, 14/07, 15/08, 01/11, 11/11, 25/12.

Guide categories: Michelin · Bib gourmand 2015

Chains: Les toques blanches lyonnaises



## Restaurant

P

### Comptoir Thomas



3 rue Laurencin · 69002 Lyon 2ème  
04 72 41 92 99  
[info@restaurant-thomas.com](mailto:info@restaurant-thomas.com)  
[www.restaurant-thomas.com](http://www.restaurant-thomas.com)



Using only quality products, Thomas offers a menu made up of the very best products cooked à la plancha or on a spit. The atmosphere produced by the high tables and the bar is that of a "chic wine counter", in shades of orange and chocolate.

#### Openings

Open from Mon. to Fri.: noon-2 pm and 7:30 pm-10 pm.  
Closed the first 3 weeks of Aug. and between Christmas and New Year.

#### Rates

A la carte: 13 to 31 €  
Menu of the day: 21 to 25 €.

Guide categories: Champerard · Gault Millau · Le petit futé ·  
Le Routard Hôtels et Restos de France · Michelin  
Methods of payment: American Express · Bank/credit card ·  
Cheque · Cash · Titres restaurant (vouchers)

## Restaurant

Q

### Jour de Marché

14 rue Molière · 69006 Lyon 6ème  
04 78 24 74 59



#### Openings

Open Mon. to Fri. at lunchtime and from Wed to Sat. in the evening.

#### Rates

A la carte: 19 to 38 €  
Adult menu: 19 to 31 €.

Guide categories: Michelin · Bib gourmand 2015

## Restaurant

R

### La Gargotte



15 rue Royale · 69001 Lyon 1er  
04 78 28 79 20

La Gargotte is a former patisserie dating from the beginning of the 20th century. The Chef now offers his own personal "bistronomic" cuisine in a warm atmosphere, with a menu that is very regularly renewed.

#### Openings

From 01/01 to 12/31.  
Closed monday and sunday.  
Closed exceptionally on August 15th.

Guide categories: Gault Millau · Michelin

## Restaurant

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S

### Le Garet

7 rue du Garet · 69001 Lyon 1er  
04 78 28 16 94

#### Openings

From 01/09 to 26/07 : open daily except on Saturdays,  
Sundays, 01/01, 01/05, 08/05, 14/07, 01/11, 11/11, 25/12.

Guide categories: Michelin  
Chains: Bistrot beaujolais®

## Restaurant

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T

### Le Mercière

56 rue Mercière · 69002 Lyon 2ème  
04 78 37 67 35  
[contact@lyonresagroupes.fr](mailto:contact@lyonresagroupes.fr)  
[www.le-mercier.com](http://www.le-mercier.com)



Authentic Lyonnais bouchon. High-quality original products are used to produce generous Lyonnais cooking.

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#### Openings

Open daily: noon-2:30 pm and 7:30 pm-11:30 pm (until  
midnight on weekends and bank hols.).

#### Rates

Adult menu : 29,80 €  
Dish of the day : 9,50 €

Guide categories: Champerard · Gault Millau · Le petit futé ·  
Le Routard Hôtels et Restos de France · Michelin · Pudlowski  
Methods of payment: American Express · Bank/credit card ·  
Cheque · Cash · Titres restaurant (vouchers)

## Restaurant

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U

### Le Passage

8 rue du Plâtre · 69001 Lyon 1er  
04 78 28 11 16  
[restaurant@le-passage.com](mailto:restaurant@le-passage.com)  
[www.le-passage.com](http://www.le-passage.com)

Guide categories: Michelin

## Restaurant

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V

### Le Potiquet



27 rue de l'Arbre Sec · 69001 Lyon 1er  
04 78 30 65 44  
[lepotiquet.grp@free.fr](mailto:lepotiquet.grp@free.fr)  
[www.lepotiquet.com](http://www.lepotiquet.com)

#### Openings

From 26/08 to 31/07 : open daily except on Mondays,  
Sundays, 01/01, 01/05, 08/05, 14/07, 01/11, 11/11, 25/12.

Guide categories: Michelin

## Restaurant

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W

### Ponts et Passerelles



5, place Gailleton · 69002 Lyon 2ème  
04 78 38 70 70  
[contact@pontsetpasserelles.com](mailto:contact@pontsetpasserelles.com)  
[www.pontsetpasserelles.com](http://www.pontsetpasserelles.com)

Guide categories: Michelin · Bib gourmand 2015