



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.

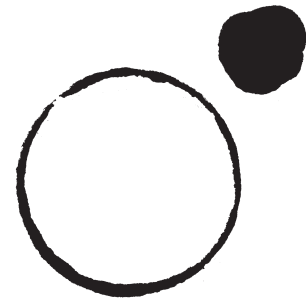
Ambassadeur Nicolas Feuillatte



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



Firfruits

STARTERS

Duck Foie Gras Terrine Cooked naturally

Apple and ginger variations Arctic Char

Pan-Seared Scallops

Sichuan pepper sauce, grilled cauliflower, kumquat condiment, and rock fish stock

Smoked Sturgeon with Coffee Beans

Passion fruit sauce, creamy parsnip, roasted sunchokes, and crunchy granola

MAIN

Bresse Chicken Stuffed with Lemon and Nyons Olives

Modern supreme sauce, tagine-style, caramelized celeriac, and burnt onions

Pigeon Fillet Cooked on the Bone

Thigh kefta, rich peaty whisky sauce, soufflé bread stuffed with black curry, and braised endive

Roasted Turbot Steak

Burnt and confit leeks, tuberous chervil flan with sweet clover, and light caraway sabayon

CHEESES

Assortment of French organic Cheese _ 14

Sweet preludes

DESSERTS

Chocolate

Melting dark chocolate madeleine 80%, roasted pine nut praline, truffle whipped ganache, fine gavottes, and crunchy chocolate

Mango

Textures of mango, soft peanut biscuit, gel and light whisky syrup, yellow passion fruit sauce from Réunion Island

Pear

A winding journey between Comice pear, watercress, and fir bud, cocoa streusel, and pear vinegar

Croissant

Creamy grilled croissant, caramelized yeast, yogurt crackers, "blanc-manger", and confit egg with sugar

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

VEGETABLES MENU | 79 €



Firfruits

Textures of Cauliflower and Pickled Romanesco Cauliflower

Kumquat, herbs, and winter flowers

Fine Tartlet

Mosaic of confit leeks, creamy leeks with caraway, and light hollandaise

Alexandrin's seasonal vegetable casserole

Freshness of pear

Desserts

DESSERTS

Chocolate

Mango

Pear

Croissant

"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
and his executive chef Côme BOUCHENE**

Origins of meats, France
Allergens board available on demand