



DEPUIS 1890

# AUX LYONNAIS

RESTAURANT DE TRADITION OUVERT MIDI ET SOIR  
SAUF LE SAMEDI MIDI, LE DIMANCHE ET LE LUNDI

*Produits de terroir - Spécialités*

32, RUE SAINT MARC - 75002 PARIS  
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*Opening in Paris, on October 15, 2002*

## *The Challenge*

Challenge Taken over in September 2002 by the Alain Ducasse Group and Thierry De La Brosse, already owner of the " L'Ami Louis " bistro in Paris, the " Aux Lyonnais " restaurant, "a Paris bistro dedicated to Lyonnaise regional cuisine", opened its doors on October 15, 2002. Directing the kitchen since September 2005 is Sébastien Guénard who previously worked with Alain Ducasse and David Rathgeber at Aux Lyonnais as second of cuisine.

Perch, pike, crayfish and frogs from la Dombes, open-range poultry from the farm, pieces of beef, cheeses from Isère, charcuterie, wines from South Macon to North of the Rhone... are just a few of the regional produce lovingly prepared by those legendary " Mothers " and by top chefs and other Epicureans. Now, in turn, the " Aux Lyonnais " bistro pays homage to this regional cuisine.

## *The Cuisine*

" Without challenging the traditional taste combinations, we wanted to update the regional Lyonnaise cuisine so that more people could know and enjoy it. The flavors must state themselves distinctly both to the palate and on the plate ", explains Sébastien Guénard. For instance, " Sabodet " is a cooked sausage based on the meat from a pig's head.

However, rather than being cut into thick slices and hidden in a strongly flavored salad, at " Aux Lyonnais " it is instead gently poached in a flavorful broth, finely sliced and heaped with fine slivers of potato perfumed with a light gribiche sauce. The open-range chicken, rather than having a thick accompanying sauce is roasted to perfection and garnished with mushrooms, tomatoes and onions to keep it moist and impart flavor, before de-glazing the pan with vinegar and serving it in its own cooking juices. " Rigorous methods are used to reduce and bind the juices and bring out the flavors ", the young chef also tells us.

## *The Dishes*

Other dishes similarly updated are " Cervelle de Canuts ", a fresh, soft cream cheese (" fromage blanc ") whipped with herbs, shallots. . . ), pistachio cervelas sausage in brioche with an accompanying reduction of aged port, soft-boiled eggs with crayfish, a plain sauteed T-bone steak, poached quenelle and crayfishes as eaten in Nantua, gratinated perch à la Lyonnaise, St-Marcellin cheese served with a shallot-rubbed crouton, " bugnes " a deliciously light and airy strip of fried pastry, the " ambassador " pastry composed of preserved fruits, butter cream, almond paste and kirsch liqueur, etc.)... All of these dishes rely first and foremost on absolutely fresh ingredients of top quality.



G rard Margeon, the chef sommelier of the Alain Ducasse Group, and Matthieu Buffet, the chef sommelier of the restaurant Aux Lyonnais, devised the contents of the bistro's cellar. They, too, regularly shop around, composing their list from Lyon to Dijon, via Bugey, the North of the Rhone Valley, with occasional forays into the Bordeaux region for a few essentials wines. Enough to maintain and renew the wine list that they willingly christen the "Lyonnais cellar", rich with over 100 references. All come directly from the major vineyards that make for the excellent reputation of French wines (such as Domaine Ramonet, De Montille, Dauvissat, Vernay, J. L. Chave, Leroy, etc.).

"I wanted to celebrate the best of the French regional wines along the vertical axis of Bourgogne-Lyonnais-Vall e du Rh ne and its vineyards ; all of which are recognized for their long-standing expertise", Gerard Margeon explains. An excellent example is Cerdon, a very rare effervescent ros  wine produced using an ancestral method, the leading vintage Puligny-Montrachet 1er cru, Les Referts 2001 by Sauzet, the great Mazis-Chambertin vintage wine of 1999 which will be served in a balloon glass for one guest or in a crystal carafe for two or three, and some earthier wines such as : Coteaux du Lyonnais, Vins de Pays, etc. As the customer chooses, or they can just allow themselves to be tempted by " daily specials " also listed on the slate.

## *The Place*

Rigor and quality yet total simplicity. This traditional bistro, first created in 1890, has kept its red wood fa ade and its bistro sign "Maison Lyonnaise". It cultivates the atmosphere of the traditional Lyonnais bistros or "bouchons".

On the sideboard an old piston-type coffee machine huffs and puffs steam. Behind the zinc and tin clad wooden counter a few wine bottles sit in a wine rack under a continuous stream of cold water waiting to be opened. In front, customers on bar stools chat as they patiently await a table. Wood paneling and floral patterned moldings, nineteenth century "art pompier" light fixtures and "metro" tiles decorate the walls and ceilings. The creations of Jean-Claude Novaro, the famous glazier from Biot, are dotted here and there. Everywhere, beveled mirrors reflect the comings and goings of the two rooms on two floors as busy waiters deftly move between the tables carrying copper fry pans or orange-coated cast-iron pans.

On the steel-reinforced oak tables lie the white napkins and plates, mismatched silverware and faceted water goblets, and balloon wine glasses.

*"Your table is ready !"*

*Press Contact:*

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*Practical Information :*

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Open Tuesday through Friday for lunch and Tuesday through Saturday for dinner.

Lyonnais menu at 30 euros. A la carte menu, approximately 40 euros