



BERNACHON

TEA ROOM

## SWEET TREATS

Individual Bernachon cake	8.50€
Individual Président	11.00€
Mini Bernachon cake	3.50€
Selection of 6 chocolates	11.50€
Brioche (chocolate, plain, sugar, praline)	3.20€
Chocolate madeleine	3.80€
Almond financier	4.50€
Slice of loafcake (only during the winter season)	5.80€
Toast, butter, jam, honey or Bernachoc' spread	9.90€
Coffee with a selection of mini desserts	11.60€
Tea with a selection of mini desserts	12.60€
Choc'Express with a selection of mini desserts	12.60€
Champagne with a selection of mini desserts	21.00€

## SAVOURY TREATS

Terrine of the moment	17.50€
Bernachon quiche and salad	10.00€
Homemade «pâté croûte»	16.90€

# HOMEMADE ICE CREAMS

All our ice creams and sorbets are made in our workshops with quality products to guarantee you exceptional flavours.

Ice cream & sorbets	3.80€
<i>Vanilla, chocolate, coffee, caramel, pistachio, praline, raspberry, strawberry, pineapple, coconut, blackcurrant, passion fruit, pear, lemon, tangerine, rum &amp; raisin, griotte cherry</i>	
Extras :	
<i>Whipped cream - 2.40€</i>	
<i>Vanilla or chocolate custard, red berry coulis, Bernachoc' spread- 2.00€</i>	
Iced Président	13.50€
<i>Hazelnut praline ice cream, white bigarreaux cherries candied with cherry liqueur</i>	
Iced Chartreuse soufflé	13.50€
<i>Biscuit flavoured with Chartreuse, whipped cream, custard</i>	
Iced Grand Marnier soufflé	13.30€
<i>Biscuit flavoured with Grand Marnier, whipped cream, custard</i>	
Liégeois	11.70€
<i>Coffee or chocolate or strawberry</i>	
Coupe Candice	11.70€
<i>Vanilla, caramel, chocolate, chocolate custard</i>	
Kilimandjaro (only during the winter season)	12.00€
<i>Chestnut cream, meringue, vanilla ice cream, whipped cream, candied chestnut pieces</i>	
Iced vacherin of the moment	11.70€

## HOT DRINKS

The hot chocolate	8.90€
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Discover the unique flavours of Bernachon chocolate from our original and subtle blend of 10 varieties of cocoa beans chosen from among the finest in the world.

A tasty and creamy drink to enjoy hot or cold !

Viennese hot chocolate	9.50€
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Choc'Express (small hot chocolate)	4.50€
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Espresso or Americano	3.00€
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Decafeinated coffee	3.30€
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Espresso with milk	3.80€
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Americano with milk	6.00€
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Double coffee	5.70€
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Cappuccino	6.20€
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Viennese coffee	8.30€
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# DAMMANN FRÈRES TEA

## BLACK TEAS : 7.00€

Darjeeling, *a well balanced liquor with delicate flavours of almond and ripe peach*

Ceylan, *superior Pekoe orange, copper cup, light and sweet liquor*

Russe Douchka, *citrus essence, captivating character*

Earl Grey, *a blend of black teas with a fine bergamot from Calabria*

Christmas Tea, *flavours of orange and pineapple with a hint of maraschino and caramel*

Lapsang Souchong, *smoky fragrance, copper cup*

Caravane, *non smoky, fragrant, low in theine, lots of character*

## GREEN TEAS : 7.30€

Jasmin, *floral fragrance; scented with jasmin flowers*

Oriental, *Chinese sencha, fruity aromas of passion fruit, wild peach and wild strawberries*

Mint Green Tea, *mint leaves*

Sencha Fukuyu, *Japanese tea, rich in vitamin C, strong vegetable and marine notes*

Volupthé, *Chinese sencha with exotic flavours, fresh, fruity and floral notes*

## HERBAL TEAS : 7.00€

Rooibos, *low tannin levels*

Verveine

Mint verveine

## COLD DRINKS

Chateldon, 75cl	7.30€
Evian, Badoit, 50cl	5.30€
Vittel, 25cl	4.50€
Perrier, 33cl	4.70€
Unaju, 25cl <i>Organic fresh sparkling drink</i>	5.90€
Organic juice, 25cl	5.40€
Freshly squeezed juice <i>Lemon, grapefruit, orange</i>	8.00€
Syrup <i>Lemon, mint, grenadine</i>	4.00€
Sodas <i>Coca-Cola, Coca-Cola Zero (33cl), Schweppes Tonic (20cl), Lemonade (25cl)</i>	5.70€
Artisanal Beer, 33cl <i>Brasserie du Mont Blanc, lager or white</i>	6.90€
Champagne <i>Glass of Paul Bocuse champagne</i>	13.50€

## THE CLASSICS...

**The Président**, the most famous cake from Maison Bernachon, a unique creation with an exciting story, was devised when Paul Bocuse was to receive the Legion of Honour from the hands of President Giscard d'Estaing. In honour of the lunch organised for the ceremony, Maurice Bernachon and Paul Bocuse wanted to arrive at the Elysée with a completely unique dessert. This became the «Président», specially created for the occasion (the first one for 20 people weighed 3 kg!). 50 years later, the «Président» still delights gourmets from around the world. The recipe includes sponge cake, hazelnut praline ganache, candied white cherries, and a hint of cherry liquor.



**The Ambassadeur**, a sweet symphony and the ultimate crowning glory of your gourmet occasions ! Its creation dates back to the early 20th century, for the 1900 Universal Exposition in Paris. This elegant dessert gained popularity during receptions and diplomatic events. Today, it continues to captivate with its soft sponge cake flavoured with Kirsch, pastry cream, and candied fruits - a dessert that embodies French craftsmanship.

**L'Eventail**, an iconic dessert renowned for its finesse and sweetness, it consists of a light almond biscuit topped with a 55% dark chocolate ganache. Let yourself be seduced by the harmony of delicate textures and delicious chocolate.

**Le Roosevelt**, a prestigious dessert since this dessert was named after American President Franklin D. Roosevelt. Its creaminess makes it an ideal choice for those with a sweet tooth with its almond biscuit, its crunchy praline, its chocolate ganache and its exquisite chocolate mousse.

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42, Cours Franklin Roosevelt 69006 Lyon  
Tuesday to Saturday from 9h to 18h30

Discover the story behind Bernachon on our website :  
[www.bernachon.com](http://www.bernachon.com)

*Net prices, taxes & service included (10/2025)  
Please inform us about any dietary restrictions or allergies.  
Information relating to allergens can be consulted at the restaurant reception.*