

"Best French in Lyon"

Created by: Cityseeker

📍 6 Locations Bookmarked



📷 by JFXie

Le Musée

"Savory French Staples Await"

Lyon's Le Musée is a typical bouchon that offers an intimate yet a laid-back setting to relish authentic Lyonnaise recipes like roasted pork, duck pâté and flavorful sausages. The menu centers around hearty meat preparations soaked in rich dressings and inviting aromas. The décor is quite fuss-free, with neatly laid out tables draped with checkered tablecloths offering a quaint and a casual milieu. Along with the legendary Lyonnaise pork, Le Musée also serves up those toothsome trotters, foie de veau persillé and brawn salad.



☎ +33 4 7837 7154

✉ bouchonlemusee@live.fr

📍 2 Rue des Forces, Lyon

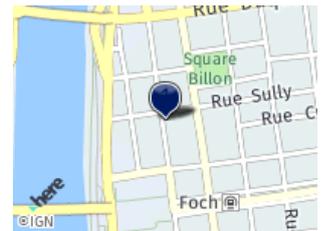


📷 by kaboompics

Takao Takano

"Upscale French Dining"

This Michelin star restaurant unites the brilliance of traditional Lyonnaise cuisine with elements from the Japanese, a feat that is expertly executed by chef and owner Takano. This eponymous restaurant serves set menus along with a fine selection of splendid matching wines. The Foie Gras in particular gets rave reviews, as does the amuse bouche. The interiors are stark and minimalist, inspired by Scandinavian concepts, although natural sunlight fills the room, making it appear bright and welcoming. Reservations are highly recommended, as the restaurant is booked weeks in advance.



☎ +33 4 8231 4339
(Reservations)

🌐 www.takaotakano.com/

✉ restaurant@takaotakano.com

📍 33 Rue Malesherbes, Molière Vauban, Lyon



📷 by Krista

Au 14 Février

"Fine Dine Fusion"

Gorgeously plated creations that reflect a spellbinding harmony of French and Japanese cuisines await you at Au 14 Février. The restaurant requires a reservation months in advance, but regulars know that this exercise is well worth the wait. Set menus with optional wine pairings are the norm here, and the server typically rattles off the meal plan for the day. The ambiance is intimate, sophisticated and perfect for those celebrating a special occasion.

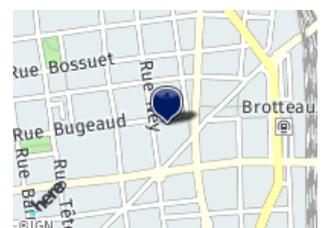


☎ +33 4 7892 9139

🌐 www.au14fevrier.com/vieux-lyon/

✉ au14fevrier@me.com

📍 6 Rue Mourguet, Lyon



L'Argot

"Famed Meat House"

Equal parts walk-in butcher shop and restaurant, this brilliant 'meatery' in the Brotteaux district invites meat lovers to feast. Dinner involves some of the most succulent meats there are, prepared with precision and soaked in French tradition. The French terrine comes with a splendid trifecta, namely the terrine pote au feu, the terrine foie gras and the terrine compagnard. A beautiful selection of wines complements this fine meal. Sample the excellent desserts post your meat indulgence for a blissful culinary experience.

+33 4 7824 5788

132 Rue Bugeaud, Lyon



by Brooke Lark on Unsplash

Le Canut et Les Gônes

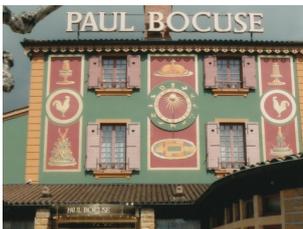
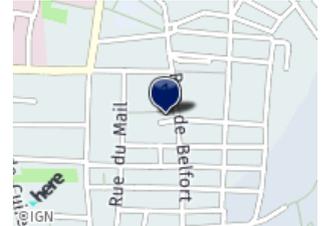
"Creative Spin On Classic French"

Set in a beautiful rustic place on the Croix-Rousse, Le Canut et Les Gônes takes its French plates seriously. The restaurant manages to put a brilliantly modern twist to an otherwise traditional cooking method that brings an element of surprise to your meal. There is a prix-fixe menu that offers the best of classic Lyonnaise dishes at a reasonable price, while à la carte dishes such as the duck are generously portioned as well. Finish off with a helping of the famed French desserts that provide an exquisite end to a fabulous meal.

+33 4 7829 1723 (Reservations)

lecanutetlesgones.com/

29 rue de Belfort, Lyon

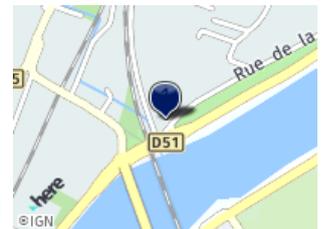


by Gordito1869

L'Auberge du Pont de Collonges

"World-famous Restaurant"

L'Auberge du Pont de Collonges is also known as Paul Bocuse after its celebrity chef. This restaurant has won three Michelin stars and most people have to save for months before dining here. It offers the ultimate experience in classic French dining, right from the impeccable service and jaw-dropping decor to the food presentation and complex flavors. The whimsical façade of maroon and green with bronze plaques belies the luxurious decor of the dining room, replete with vintage chandeliers, archways and potted plants. Truffle Soup, Loup en Croûte (crusted sea bass) with lobster mousse, and Rouget Barbet (red mullet) in layers of potato are just a few of the dishes on their extensive menu. Though you may well have to break the bank, a dinner at this riverside restaurant is regarded as a must for all self-proclaimed gastronomes.



+33 4 7242 9090

www.bocuse.fr/

40 rue de la Plage, Collonges-au-Mont-d'Or

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