

FRANÇAIS

HISTORY OF BISTROT JUTARD



At the end of the 19th century, an

establishment named “Café de la Gare” was located in front of the station of the first urban

funicular in Lyon, the “Ficelle de la rue Terne.”

It was a hotel-restaurant. In 1920, it was acquired by Antonin Jutard, who was both a hotelier-restaurateur and a wine broker. Antonin Jutard also owned several breweries in Lyon. He was assassinated in 1942 by the militia as a resistant and Freemason. In 1930, the establishment was taken over by Gaston Simonet and became the headquarters of the “Grand Prix Littéraire de Lyon,” founded by a local literary circle.

After World War II, the restaurant and the hotel became separate establishments, and Jutard gradually lost its gastronomic reputation, becoming a PMU bar in the 1990s. Since its acquisition in 2011, Jutard has been striving to reconnect with its culinary and artistic tradition, serving as a welcoming and quality place where all residents come together in the village spirit of Croix-Rousse.



CAFE

Breakfast Menu - 7€

Large hot drink + fresh squeezed orange juice (15cl)
+ 1 Viennoiserie + 1 piece of toast with jam

Selected Blends

Espresso Florio, 100% Arabica	1,60€
Double espresso	3,20€
Decaffeinated	1,90€

Arabica Coffee (100%)

Sumatra Racy and exotic	1,90€
Costa Rica Tangy and full-bodied	1,90€
Moka d'Ethiopie Wild and aromatic	1,90€
Mexique ORGANIC Fine and subtle	1,90€

Gourmet Hot Drinks

Cappuccino (18 cl)	3,60€
Latté Macchiato (25cl)	3,60€
Latté (18 cl)	1,90€
Noisette (7 cl)	1,70€
Iced coffee (30 cl)	4,00€
Viennese Coffee (18 cl)	3,60€
Irish coffee with Jameson (18 cl)	8,00€
Hot chocolate (18 cl)	3,40€
Viennese Hot Chocolate (18 cl)	4,40€
Grand Crème (18cl)	3,60€

Teas - 3,40€

Black Ceylon O.P.
Flavoured black teas Grand Earl Grey / Chaï des Comptoirs
Green Sencha ORGANIC / Jasmin
Flavoured green tea mint ORGANIC
Rooïbos with spices
Rooïbos with red fruits

Organic Herbal Teas - 3,40€

Traditional Verveine (lemon-infused, thirst-quenching)
Virtuous / Exclusive Recipe
Tisane des Comptoirs (fresh, vegetal)

Breakfast

Croissant or Pain au chocolat	1,20€
Toast with butter and jam	2,50€

FOOD

Tapas

- Fried calamari 6,50€
- Pan-fried cuttlefish, chimichurri sauce 9,90€
Colonnata IGP Lard
- Salmon Tartare with watercress cream, 11,90€
tender, crispy potatoes
- Mussel gratin with cured sausage 9,90€
tarragon sauce
- Razor clams with parsley and garlic 9,90€

- Homemade terrine pickled vegetables 9,90€
- Croque-monsieur with truffle ham 9,50€
- Beef tataki (FR) homemade asian sauce, 11,50€
roasted peanuts, pickled red onion, coriander
- Pan-fried duck hearts, spicy mayo 7,90€
- Charcuterie board 14,90€
- Charcuterie and cheese board 15,90€

- Patatas bravas 4,90€
- Homemade toast sheep's curd, zaatar, olive oil 6,50€
Medjool dates, hazelnuts, red onions, fresh herbs
- Cep mushroom velouté, perfect egg, hazelnuts 11,90€
- Cerveille de canut 5,00€
- Brie croquettes, herb sauce 6,50€
- Baked half camembert 6,90€
honey or homemade chutney
- Cheese plate and homemade chutney 6,00€
- Saint-Marcellin whole 6,00€
half 3,50€

DISHES OF THE DAY - See our menu boards

- SALADE CÉSAR** 12,90€
Romaine lettuce, oven-baked marinated chicken,
homemade caesar dressing, croutons, parmesan
shavings
- PÂTES DU JUTARD** 11,90€
With Serrano ham 14,50€
Choice of sauce:
- truffle and parmesan shavings
- gorgonzola and walnuts
- CONTRE-FILET CHAROLAIS** 19,90€
Roasted little gem lettuce seasoned with
herbs, patatas bravas
Choice of sauce:
- chimichurri
- maître d'hôtel butter
- gorgonzola
- BURGER DU JUTARD** 15,50€
Beef patty from France, cheddar, smoked bacon,
caramelized onions, homemade sauce
- BURGER LE MONTAGNARD** 16,50€
Beef patty from France, raclette cheese, sweet
and sour pickles, smoked bacon, pickled red onions
- CHILD'S MENU** 7,00€

From September to May, the Écailler opens its oyster bar from Thursday midday to Sunday 3pm. Place your orders directly and pay for them at the counter. The Écailler will deliver to your table!



WINE MENU

Glasses, carafes, or pots

WHITES	12cl	25cl	46cl
Mâcon Villages AOP Dry, round	3,90€	6,90€	13,00€
Viognier IGP Pays d'Oc Dry, fruity	3,90€	6,90€	13,00€
Muscadet AOP Lively, mineral	4,00€	7,00€	13,50€
Chablis AOP Tender, light	4,50€		
Uby No 4 IGP Côtes de Gascogne Mellow	4,00€	7,00€	13,50€
ROSÉS	Verre	Fillette	Pot
IGP Méditerranée Fresh, fruity	4,00€	7,00€	13,50€
REDS	Verre	Fillette	Pot
Côtes du Rhône AOP Dry, round	3,90€	7,00€	13,50€
Saint-Joseph AOP Powerful, refined	4,50€	8,00€	15,50€
Faugères ORGANIC AOP Fruity, indulgent	4,00€	7,00€	13,50€
Chamasûtra IGP du Gard Smooth, full-bodied, fruity	4,00€	7,00€	13,50€
Montagne-St-Emilion AOP Château du Grand Baril Fruity, tannic	4,50€		

Wine of the month

See our menu boards

Bottles (75cl)

WHITES	
Picpoul de Pinet AOP "Le Pied Marin"	13,50€
Chablis AOP	23,50€
Saint-Véran AOP "Domaine Carrette"	23,50€
Muscadet Sèvre et Maine sur Lie AOP "Les Bêtes Curieuses"	19,00€
Hautes-Côtes de Beaune 2021 AOP "Les Montbatois"	27,00€
REDS	
Aloxe-Corton 2021 AOP "Domaine Delarche"	41,50€
Montagne-St-Emilion 2019 AOP "Château du Grand Baril"	23,00€
Morgon 2020 AOP "Côte du Py"	22,50€
SPARKLING	
Champagne Mumm Brut Cordon Rouge AOC	55,00€
Prosecco AOP "Riccadonna"	21,00€

Homemade Desserts - 6,00€

Crème brûlée Fondant au chocolat
Café gourmand Dessert of the moment

Tarte tatin : 7,00€

4 mini desserts without coffee: €5.50

Alcohol is dangerous for your health, consume in moderation.
All prices are inclusive of taxes, service included.

The register of allergens and origins of meats is available at the bar.
Vintages may change during the season.

SIROTER

Cocktails

Served with 6 cl of alcohol

Lillet Spritz, Suze Spritz, Campari Spritz	7,00€
Apérol Spritz	7,00€
Americano Red vermouth (4cl) , Campari (3cl), soda	7,00€
Caïpirinha Brazilian cachaça	8,50€
Mojito Havana 3 años	8,00€
Citadelle Gin & tonic	8,00€
Moscow Mule, London Mule	8,50€
Absolut vodka or Citadelle gin	
Ginger concentrate ORGANIC , sparkling water, lime	
Folle Envie ORGANIC & tonic	7,50€
Lemon-infused grape must	

Alcohol free cocktails

Suze Tonic Zero (25cl)	5,00€
Virgin Mojito (33cl)	6,00€
Virgin Spritz (20cl)	6,00€
Ceder's Gin & son tonic (26cl)	6,00€
Virgin Mule (26cl)	6,00€
Ceder's (alcohol free gin), ginger ORGANIC , sparkling water	

Aperitives

Anis des Gônes le Pastis Lyonnais (2cl)	3,50€
Pastis 51, Ricard (2 cl)	3,00€
Ricard flavoured with almond ORGANIC (2 cl)	3,50€
Ricard fresh herbs (2 cl)	3,50€
Kir Blackberry, Blackcurrant, Raspberry, Peach (14 cl)	4,00€
Vermouth Routin white, red (7 cl)	4,00€
Suze, Lillet, Porto, Campari (5 cl)	4,00€
Folle Envie ORGANIC (5 cl)	4,50€
Lemon-infused grape must	
Matured fruit wine Suzanne (10 cl)	5,00€
Fruits according to the season	

Spirits

	4 cl
Citadelle French gin	6,50€
Absolut Swedish vodka	6,50€
Havana 3 años Cuban light rum	6,50€
Havana 7 años Cuban dark rum	7,50€
La Hechicera Colombian aged rum	10,00€
Diplomatico Venezuelan aged rum	8,00€
Lagavulin 16 years peaty Scottish single malt	10,00€
Scapa "The Orcadian" Scottish single malt	9,50€
Jameson Irish blended	6,50€
+ soda (10 cl)	0,50€

Digestives

	4 cl
Peppermint, Mint Pastille, Bailey's, Limoncello	6,50€
Calvados, Pear eau de vie	6,50€
Cognac VSOP	8,00€
Génépi	7,50€
Chartreuse jaune, verte	7,50€
Chartreuse cuvée spéciale (according to availability)	10,00€

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SIROTER

Beers on tap

	25 cl	50 cl
1664 blonde	3,50€	5,90€
Grimbergen blonde	3,90€	7,00€
Pietra ambrée	3,90€	7,00€
1664 blanche	3,90€	7,00€
Beer of the month	3,90€	7,00€

★ HAPPY HOUR ON ALL PINTS
EVERY DAY FROM 5PM TO 9PM ★

★ Pints (50 cl): 5,00€ ★

★ Beer of the month (50 cl): 5,50€ ★

Bottled Beers & Ciders (33cl)

X-Rousse Ambrée La Canute (5°)	5,90€
Pietra blonde gluten-free ORGANIC (5°)	5,90€
Kasteel Belgian beer with cherries (8°)	5,90€
La Chouffe Belgian blond beer (8°)	5,90€
Rocket Fuel Ibex - NEIPA from Morzine (5.8°)	5,90€
Energibajer Danish beer Alcohol free (0.0°)	4,90€
Artz Rosé white beer and cider (5.2°)	5,50€
Topa cider Basque Brut (6°)	5,50€
Rosé cider Appie (2.9°)	5,00€

Alternative drinks

Not too sugary, healthy, and tasty

Gimber Fizz Ginger concentrate ORGANIC and sparkling water (33 cl)	4,00€
Charitea Iced ginger green tea (33 cl) ORGANIC	4,90€
Lemonaid Lime lemonade (33 cl) ORGANIC	4,90€
Artisanal fruit juice Tomato, apple, apple-strawberry, pear, apricot, peach, orange (25 cl)	4,00€

No alcohol

	25 cl	50 cl	100 cl
Syrup with water (2 cl)	2,50€	3,50€	
Vittel		4,00€	4,50€
San Pellegrino		4,00€	4,50€
Fuzetea peach (25 cl) ★			3,80€
Artisanal lemonade (33 cl)			3,50€
Perrier (33 cl)			3,80€
Coca Cola, Coca Cola Zero (33 cl) ★			3,80€
Schweppes Tonic, Agrumes (25 cl) ★			3,80€

★ 3,00€ during Happy Hour between 5pm and 9pm

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