



FOSCA'

SOFTS

LIMONADE PSCHITT	25cl	4,5
FUZE TEA	25cl	4,9
COCA COLA/COCA 0	33cl	5,5
FANTA	25cl	5,5
ORANGINA	25cl	5,5
SPRITE	25cl	5,5
MINUTE MAID	25cl	4,9
Orange, apple, pineapple		
SCHWEPPEs	25cl	4,5
Citrus fruits, tonic		

CAFETERIA

ESPRESSO	2,8
AMERICANO	3
COFFEE CREAM	5,3
CAPPUCCINO	6,5
HOT CHOCOLATE	5,5
VIENNESE CHOCOLATE	7,5
TEA	6
INFUSION	6

DIGESTIFS

LIMONCELLO	4cl	7
GRAPPA	4cl	7,5
AMARETTO	4cl	8
COGNAC, ARMAGNAC	4cl	10

WATERS

PERRIER	33cl	5	50cl	11
VITTEL		3,5		5
SAN PELLEGRINO		5,5		7

I VINI

BLANCO

VENEZIA DOC

Pinot Grigio - Terre Di Veron
Supple, fresh, nose of pear and other white fruits

IGP PAYS D'OC

Chardonnay - Le Sudiste
Fresh and gourmand, lime blossom nose

CHABLIS AOC

Famille Savary
Dry and very fresh, mineral nose, lemony finish

ROSATO

BARDOLINO CHIARETTO

DOC

Terre Di Verona
Light, tasty and fruity, with a nose of fresh cherries

COTEAUX D'AIX ROSÉ AOC

Domaine Saint-Julien Les Vignes Bio
Very pale, very dry and fresh, nose of citrus zest

ROSSO

BORDOLINO ROSSO DOC

Terre Di Verona
Fresh and light, nose of jammy fruit

CHIANTI DOCG

Torrequecie
Supple, crisp tannins, peppers and fresh grapes

MONTEPULCIANO D'ABRUZZO

DOC

Umani Ronchi - Poder
Supple, fleshy, red fruit and liquorice notes

BOURGOGNE CÔTE

CHALONNAISE AOC

Pinot Noir - Millebuis
Silky, airy, nose of morello cherries and redcurrants

15cl glass, 50cl pitcher, 75cl bottle. Alcohol abuse is dangerous for your health, consume in moderation.
Net prices in euros, service included. Credit cards from €10. Cheques are not accepted.
SASU HOTEL TERMINUS LYON - 353600802 - Reproduction prohibited



5,5 15 19,5

6 17 23

- - 39

5,5 15 19,5

6 17 24

5 14 19

- - 21

6 16 23

- - 29

FOSCA'

COCKTAILS CLASSICS

MOJITO	24cl	9
Rum, soda, lime, mint, cane sugar		
SEX ON THE BEACH	24cl	10
Vodka, cranberry juice, pineapple juice, peach cream		
PIÑA COLADA	24cl	9
Rum, pineapple juice, coconut cream		
CAIPIRINHA	24cl	10
Cachaça, cane sugar, lime		
MOSCOW MULE	24cl	10
Vodka, ginger beer, lime		
PORN STAR MARTINI	24cl	12
Vodka, vanilla syrup, passoa, passion fruit puree, champagne shooter		
ESPRESSO MARTINI	24cl	12
Vodka, coffee liqueur, sugar syrup, espresso		

SPRITZ

APEROL SPRITZ	24cl	9
Aperol, prosecco, soda, orange slice		
CAMPARI SPRITZ	24cl	9
Campari, prosecco, soda, orange slice		
SAINT GERMAIN	24cl	10
Saint-Germain liqueur, prosecco, soda		

MOCKTAILS

PASSIONISTA		9
Pineapple juice, passion fruit puree, vanilla		
VIRGIN MOJITO		8
Lemonade, mint, lime, cane sugar		
VIRGIN SPRITZ		8
Orange syrup spritz, sparkling water, orange		
VIRGIN COLADA		8
Pineapple juice, coconut cream		

APERITIFS

KIR WHITE WINE	12cl	6
KIR ROYAL	12cl	11
RICARD, PASTIS	2cl	7
MARTINI	White or red 4cl	7
RUM	4cl	8,5
VODKA	4cl	8,5
JACK DANIEL'S	4cl	8,5
RED LABEL	4cl	8,5

BEERS

DRAUGHT	25cl	50cl
1664 BLONDE	4,9	9
GRIMBERGEN	5,5	8,5
MONACO	5,5	8,5
PANACHÉ	5,5	8,5
BOTTLE		33cl
CARLSBERG		6,5
PORETTI		6,5

BUBBLES

PROSECCO	8	36
CHAMPAGNE		
GREMILLET	12	59



ANTIPASTI

SFIZIO ITALIANO
Marinated grilled vegetables, artichokes à la romaine, tuna-stuffed mini peppers, cheese-stuffed speck involtini

MELANZANA ARROSTITA CON STRACCIATELLA E POMODORINI
Oven-roasted aubergines flavoured with herbs, topped with creamy stracciatella (heart of burrata) cherry tomatoes, basil pesto and extra virgin olive oil

AFFETTATI ITALIANI
Mix of Italian cured meats, mortadella Bologna IGP with pistachios, 24-month Parma ham, spianata al tartufo (Italian sausage with truffles) salame al finocchietto (fennel seed sausage)

BURRATA CRÈME DE TRUFFES
Pugliese burrata with flowing heart and truffle cream

FORMAGGI D'ITALIA
Selection of Italian cheeses : peppery sicilian Pecorino, Gorgonzola DOP Novarese, Taleggio DOP, Fontina Aosta DOP, walnuts and toast

BRUSCHETTA MIX
Crusty farmhouse bread served with 3 toppings

BOWLS E ISALATE

CAESAR
Iceberg, breaded chicken fillet, 24-month DOP parmesan, bread croutons and Caesar sauce

BELL'ITALIA
Arugula, mozzarella di bufala DOP, grilled vegetables marinated in extra virgin olive oil

POKE BOWL SALMONE
Quinoa, salmon fillet, fresh mango, avocado, edamame, cherry tomatoes and sweet soy sauce

PASTA

RAVIOLI RICOTTA E SPINACI
Ravioli stuffed with ricotta and spinach, parmesan cream

COQUILLETES AU JAMBON, COMTÉ À LA TRUFFE
Ham, comté cheese, black truffle

LINGUINE ALLE VONGOLE
Drawn bronze pasta with clams, cherry tomatoes, white wine and parsley

SPAGHETTI ALLA BOLOGNESE
Drawn bronze pasta with bolognese sauce: celery, carrots, onions, french beef, red wine, tomato sauce

LASAGNA CLASSICA
Lasagne, bolognese sauce, mozzarella fior di latte, béchamel and parmesan 24 months DOP

SPAGHETTI AL POMODORO E STRACCIATELLA
Bronze spaghetti with Italian tomato sauce, basil and creamy stracciatella (heart of burrata)

LA SPECIALITÀ FOSCA
Tagliatelle flambéed in grana padano 24 months DOP, truffle cream and fresh black truffle shavings

FOSCA' BURGER

FOSCA' CHEESEBURGER
180g homemade steak, caramelized onions, tomato, arugula, melted cheddar sauce

BACON CHEESEBURGER
180g homemade steak, bacon, caramelized onions, tomato, arugula, melted cheddar sauce

CROQUE MONSIEUR
White bread, ham, cheese

PIZZE

PIZZE ROSSE Tomato sauce base

REGINA
Italian tomato sauce, fior di latte mozzarella, button mushrooms, ham and extra virgin olive oil

MARGHERITA
Italian tomato sauce, fior di latte mozzarella, basil and extra-virgin olive oil

CALZONE
Italian tomato sauce, fior di latte mozzarella, ham and egg

VEGETARIANA
Italian tomato sauce, fior di latte mozzarella, mushrooms, eggplant, zucchini, onions, black olives

ORIENTALE
Italian tomato sauce, fior di latte mozzarella, peppers, onions, merguez sausage and egg

PEPPERONI
Italian tomato sauce, fior di latte mozzarella, chorizo, extra virgin olive oil

BUFALINA
Italian tomato sauce, mozzarella di bufala campana DOP, basil and extra-virgin olive oil

BURRATA
Italian tomato sauce, burrata, mozzarella fior di latte, basil

PIZZE BIANCHE Sour cream base

CHÈVRE MIEL
Sour cream, mozzarella fior di latte, goat cheese, honey and basil

TARTUFO
Truffle cream, mozzarella fior di latte

NORVEGESE
Sour cream, mozzarella fior di latte, salmon, basil

QUATTRO FORMAGGI
Sour cream, fior di latte mozzarella, gorgonzola DOP, goat cheese, parmigiano reggiano DOP, basil

Additional ingredient +€2,00 / Italian cured ham +€4,00

TERRA E MARE

SCALOPPINA ALLA MILANESE
Veal escalope, served with tomato and basil spaghetti

SCALOPPINA DI POLLO À LA NORMANNA
Chicken escalope in a creamy normandy sauce, with button mushrooms and tagliatelle

SALMONE ALLA VENEZIANA
Semi-cooked salmon steak, venetian turmeric sauce

ENTRECÔTE ALLA PLANCHA
280g entrecôte steak

Choose your side : rice, vegetables, chips or pasta

DOLCI

TIRAMISU

PANNA COTTA

CHOCOLATE MOUSSE

CHOCOLATE CAKE

CAFÉ GOURMAND

CRÈME BRÛLÉE

GELATI

DAME BLANCHE

CAFÉ LIÉGEOIS

CHOCOLAT LIÉGEOIS

COLONEL

POIRIER

3 SCOOPS ICE CREAM
Vanilla, chocolate, lemon, strawberry, pistachio