

A tribute to Jacques-Germain Soufflot

Twelve cocktails telling the story of his life and work, from his earliest inspirations to his masterpieces, where flavors and spirit meet.



ACT 1

The Origins

From the hillsides of Irancy to the workshops of Paris,
the future architect learns to build his dreams.

Impression I - The First Breath

— *Non-alcoholic cocktail*

Tanqueray gin 0%, chardonnay syrup 0%,
cinnamon syrup, apple juice, 0% Pinot Noir 0%, tonic

17€

A journey to Irancy, where Soufflot's story
begins— a time when his dreams take
shape and his talent starts to bloom.



Impression II – The Awakening

Pear juice, Mandarine Napoléon, Italicus,
chocolate bitters, salt, Daudret Champagne

21€

The first breath of creativity, that fragile moment
when an idea comes to life, carried by the
brightness of citrus, the softness of pear,
and a hint of chocolate bitterness

ACT 2

The Grand Tour

Under the skies of Rome and Florence, he learns to awaken the beauty of stone.



Impression III – Breath of Rome

Grappa, Cynar, white grape juice, orange blossom

21€

A journey through cities and monuments, shaping the architect into a master, refining his eye and honing his style.

Impression IV – The Tuscan Line

— Non-alcoholic cocktail

Bitter orange syrup infused with coffee, pear juice, verjus, Pierre Zéro

17€

In Italy, Soufflot sharpens his understanding of proportion and aesthetics, discovering the balance, finesse, and discipline of Italian classicism.



ACT 3

The Grand Hôtel-Dieu

Where science and faith converge under the architect's hand.

Impression V – The Foundations

Pisang, Vodka, Green Chartreuse,
Vin Jaune, Suze, lemon juice, flower honey

21€

In Lyon, Soufflot begins to shape his art and refine his style, experimenting, observing, and gradually discovering the harmony that will guide his entire career.



Impression VI – Celestial Vault

Christian Drouin Gin, Sapinette, Comté 18-month infused
milk, apple juice, walnut bitters, lemon juice, honey

21€

The culmination of Soufflot's journey in Lyon,
where design and inspiration meet
at the heart of the Grand Hôtel-Dieu.

ACT 4

First Successes

Where art becomes recognition and talent takes flight.



Impression VII – The Invitation

Mirabeau Gin, Salvia & Limone,
lemon cordial duo, lavender syrup

23€

The day Soufflot is officially called
to join the circle of masters, opening
the chapter of his Parisian career.

Impression VIII – The Dawn of Success

— Non-alcoholic cocktail

Chestnut shrub, orange blossom water,
whole milk, orgeat syrup, soda

17€

In Paris, honors and distinctions celebrate his
beginnings, reflecting the recognition of his talent.



ACT 5

The Genius's Struggle

On the Panthéon construction site, the architect measures himself against the forces of matter and the limits of possibility.

Impression IX – First Imprint

Red Ratafia, Rémy Martin VSOP Cognac, chocolate bitters, crème anglaise, sparkling black tea, lemon juice

21€

On the Panthéon site, Soufflot faces numerous challenges, testing his rigor, precision, and tenacity.



Impression X – The Master's Hand

Thyme-infused VSOP Armagnac, Noilly Prat, Pinot Noir, falernum syrup, verjus, garrigue honey

21€

On the Panthéon site, Soufflot's ingenuity and creativity are put to the test, revealing the architect's genius in action.

ACT 6

Legacy

From stone to eternity — where genius becomes legacy.



Impression XI – The Coronation

Non-alcoholic cocktail —

Coconut water, cinnamon syrup, verjus, cold brew jasmine and rose tea, elderflower & cucumber soda

17€

The completion of the Grand Hôtel-Dieu and Soufflot's lasting legacy emerge, a subtle tribute to his vision and mastery.

Impression XII – The Legacy

Blackcurrant nectar, elderflower syrup, Nunschen verbena, Cointreau, Viognier Amphore
21€

A tribute to Soufflot's Dome, this cocktail unites history and modernity— just like the Dome itself, a place where heritage embraces the present.



SIGNATURE COCKTAILS

21 €

Under the impressive keystone of 32 meters, brainchild of architect Soufflot, our bartenders have drawn their inspiration from the most jaw-dropping domes in the world

Le Dôme

Pink Praline Syrup, Vodka,
Champagne, Lemon Juice, Chambord

A tribute to our place and our city, this
cocktail pays homage to the work of Soufflot



Panthéon

Vodka, St-Germain Liqueur, White Tea,
Champagne Syrup, Lemon Juice

The creation helped us win the
Best Hotel Bar in the World award in 2021.



THE SPIRITS TROLLEY

Each bottle in our selection invites you to discover unexpected flavors.
Immerse yourself in a world where every sip is a meeting with history,
craftsmanship, and elegance.

ARDBEG 5 ANS WEE BEASTIE

Whisky - 5cl

20 €

ARDBEG CORRYVRECKAN

Whisky - 5cl

29 €

GLENMORANGIE LASANTA, 15 ANS

Whisky - 5cl

20 €

GLENMORANGIE SIGNET

Whisky - 5cl

66 €

ÉMINENTE GRAN RESERVA

Rhum - 5cl

24 €

VOLCAN CRISTALINO

Tequila - 5cl

24 €

BELVEDERE 10

Vodka - 5cl

52 €

HENNESSY PARADIS

Cognac - 4cl

260 €



TO EAT

For light bites throughout the day, our chefs have crafted a menu of savory and sweet dishes, offering you a refined and indulgent culinary experience.

Sunday to Thursday: 12:00 PM – 10:30 PM | Friday & Saturday: 12:00 PM – 11:00 PM

Hot food orders are accepted until 10:00 PM from Sunday to Thursday,
and until 10:30 PM on Friday and Saturday.

TRILOGY OF SAVORY DELIGHTS

- DRY-CURED SAUSAGE FROM ARDÈCHE
- CURED COUNTRY HAM AND PISTACHIO MORTADELLA
- OSSAU-IRATY AND ESPELETTE PEPPER TOMME



42 €

MEZZE TRIO

- CHEESE RAKAKAT
- SWEET POTATO FALAFELS
- CACIO E PEPE ARANCINI



26 €

CALVISIUS TRADITION ROYAL CAVIAR

30G 120 €
50G 210 €

CRISPY CHICKEN CAESAR SALAD

27 €

ANYTIME PLATE, LENTILS, AVOCADO, HARD-BOILED EGG, SUNFLOWER SEEDS

21 €

NOURISH BOWL, STEAMED CHICKEN, SPINACH, PINEAPPLE, HERB CREAM



24 €

HOMEMADE PÂTÉ EN CROÛTE, MESCLUN SALAD

26 €



Contain nuts



Gluten Free



Lactose Free



Vegetarian

Please note that our food products and ingredients may contain allergens. The abuse of alcohol can seriously damage your health.
Net prices. Taxes and service included. Credit card and cash only are accepted.

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CHEESBURGER, LIMOUSIN BEEF BRIOCHE BUNS, CARAMELISED ONIONS, BACON, BURGER SAUCE 31 €

LINGUINE WITH PESTO ALLA GENOVESE AND PINE NUTS  27 €

PORTION OF FRENCH FRIES    8 €

GREEN SALAD    8 €

TANGY RASPBERRY PRALINE TART 14 €

ORANGE BLOSSOM AND RED BERRY BABA    15 €

MADAGASCAR VANILLA FLAN 14 €



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Vegan

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NON-ALCOHOLIC

WATER

Evian
Badoit
Perrier

33 cl 75 cl

7 € 11 €
7 € 11 €
7 €

SOFT DRINKS

Coca-Cola
Coca-Cola Zero 33 cl
Orangina 25 cl
Sprite 25 cl

Schweppes Selection, Tonic 20 cl
Schweppes Selection, Ginger Beer 20 cl
Schweppes Agrumes 25 cl
Red Bull Energy Drink 25 cl

9 €

FRUIT JUICES

Apple
Pineapple

White peach
Tomato juice

William pear
Sengana strawberry

10 €

SPARKLING

French Bloom, Blanc de Blancs

17 €

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At InterContinental Hotels & Resorts, we want you to be at your best when you travel.
Try Timeshifter® on your way home or on your next trip to reduce jet leg. It's on us.



All prices are inclusive of taxes and service. Payments by credit card and cash are accepted.

HOT BEVERAGES

TEAS & HERBAL TEAS

nunshen®, a tea company specialising in high-quality teas from the world's finest gardens.

EXCEPTIONAL TEAS

12 €

Arya Ruby – Black tea: woody, honeyed and fruity notes

Harmonie – White tea: floral and spicy notes

Gyokuro – Green tea: vegetal and floral notes

TEAS

9 €

Sundara Gira – Black tea: notes of vanilla and stewed fruit

Earl Grey – Black tea: zesty notes of bergamot

Paradis – Black tea: notes of wild strawberries and vanilla

Sencha Fukuyu – Green tea: herbal and iodine notes

Vallée du Nil – Green tea: notes of rose, jasmine, bergamot and vanilla

HERBAL TEAS

9 €

Mynthe – Infusion of wild chamomile flowers and honey

Camomille – Green Rooibos with notes of peach

Peach Rooibos – Invigorating peppermint and sweet mint infusion

Verveine – Infusion with herbal and zesty notes

COFFEE & COCOA

Cafés Gonéo, a roasting house based in Lyon. Voted Best Espresso Blend in France.
60% Colombia, 40% India

COFFEES

Espresso	6 €	Cappuccino	9 €
Ristretto	6 €	Latte	9 €
Decaffeinated	6 €	Viennese coffee	12 €
Lungo	6 €	Iced coffee	9 €
Noisette	6 €	Double espresso	9 €
Coffee Mocha	9 €		

HOT CHOCOLATE

9 €

Extra whipped cream

4 €

WINES

Wines by the Glass

12 Cl

white wines

Chai Saint Olive, Amphore, 2023

Viognier

12 €

Saint-Pourçain, Domaine des Bérioles, 2025

Chardonnay, Tressailler

14 €

AOC Pouilly-Fumé, Domaine Cholet, 2024

Sauvignon Blanc

14 €

AOC Saint-Véran, Domaine Corsin, Vieilles Vignes, 2021

Chardonnay

14 €

red wines

VDF, Cuvée Les Arches, Chai Saint Olive x InterContinental Lyon - Hotel Dieu, 2023

Syrah, Gamay, Viognier

13 €

AOC Touraine, Domaine Mérieau, Cent Visages, 2023

Malbec

13 €

AOC Moulin à Vent, Château Moulin à Vent, 2023

Gamay

14 €

AOC Bourgogne Hautes-Côtes-de-Beaune, Domaine Henri Latour & Fils, 2023

Pinot Noir

15 €

rosé wines

AOC Côtes de Provence, Château Sainte Marguerite, Symphonie, 2024

Grenache, Cinsault, Rolle

14 €

AOC Côtes de Provence, Château d'Esclans, Whispering Angel, 2024

Grenache, Syrah, Cinsault, Rolle, Mourvèdre

14 €

sweet wines

IGP Côtes de Gascogne, Villa Dria, Jardin Secret, 2023

Gros Manseng

12 €

FINE WINES

Thanks to D-Vine technology, each glass of wine we serve is delivered under ideal conditions: perfectly aerated and kept at a precisely controlled temperature, enhancing every note and every aroma.

white wine

AOP Petit Chablis, 2022 Domaine de la Motte Chardonnay	26 €
AOC Sancerre 2023, Domaine la Clef du Récit Sauvignon Blanc	30 €
AOP Crozes-Hermitage 2022, Cave de Tain Marsanne	32 €

red wine

AOP Bourgogne 2022, Domaine Camu Frères Pinot noir	24 €
IGT Toscane, Cuvée L'Angelo 2015, Domaine de Ladoucette Sangiovese, Merlot	26 €
AOP Saint-Emilion GC 2019, Château de Bechaud, GCC Merlot, Cabernet Franc, Cabernet Sauvignon	30 €
AOC Mercurey rouge 2021, Domaine Goichot Pinot noir	42 €

CHAMPAGNE

BARONS DE ROTHSCHILD CONCORDIA BRUT Chardonnay, Pinot Noir	23 €
BARONS DE ROTHSCHILD ROSÉ Chardonnay, Pinot Noir	26 €
BARONS DE ROTHSCHILD BLANC DE BLANCS Chardonnay	29 €

BEERS

Draught	25 Cl	50 Cl	Bottled 33Cl	25 Cl
GRIMBERGEN BLONDE	9 €	16 €	NINKASI IPA	10 €
BIÈRE 1741 GOLDEN ALE BEER	9 €	16 €		

INTERCONTINENTAL LYON X BIÈRES GEORGES

a collaboration between an historic brewer and our hotel

We are delighted to introduce you our beer, 1741, created with Bières Georges, brewers since 1836.

1741 is also the beginning of the construction of the Grand Hôtel-Dieu by Jacques-Germain Soufflot.

APÉRITIFS

PASTIS 51

10 €
45°

RICARD

10 €
45°

CAMPARI

10 €
25°

LILLET

10 €
17°

MARTINI BLANC

10 €
14,4°

MARTINI ROUGE

10 €
14,4°

ANTICA FORMULA

24 €
16,5°

GIN

5 cl

TANQUERAY TEN

England

20 €
47,3°

THE ISLANDS L'ORIGINE

France

19 €
43°

MONKEY 47

Germany

20 €
47°

TANQUERAY 0%

England

17 €

THE ISLANDS TRIBAL

France

19 €
43°

DRUNKEN HORSE

Belgium

20 €
42°

PLYMOUTH

England

17 €
41,2°

CITADELLE

France

17 €
44°

GIN MARE

Spain

20 €
42,7°

BOTANIST

Scotland

17 €
46°

**LE GIN DE
CHRISTIAN DROUIN**

France

17 €
42°

MALFY

Italy

17 €
41°

HENDRICKS

Scotland

19 €
41,4°

ROKU

Japan

17 €
43°

**DRUMSHANBO
GUNPOWDER**

Ireland

20 €
43°

VODKA

5 cl

KETEL ONE

Netherlands

18 €
40°

BELVEDERE

Poland

17 €
40°

GREY GOOSE

France

17 €
40°

BELUGA

Siberia

18 €
40°

Extra mixer 4 € (25 cl)

RUM

5 cl

**ZACAPA SOLERA
GRAN RESERVA**
Guatemala

25 €
40°

FLOR DE CANA 12 ANS
Nicaragua

31 €
40°

THE ISLANDS
Barbados

19 €
45°

ZACAPA XO
Guatemala

45 €
40°

**FLOR DE CANA
SINGLE CASK 1997**
Nicaragua

179 €
47°

MOUNT GAY 1703
Barbados

44 €
45°

ZACAPA ROYAL
Guatemala

115 €
45°

DON PAPA
Philippines

17 €
40°

SEVERIN XO
Guadeloupe

22 €
45°

HAVANA 7 ANS
Cuba

19 €
40°

NINE LEAVES
Japan

49 €
40°

**PLANTATION
PINEAPPLE**
Caribbean

17 €
40°

DIPLOMÁTICO
Venezuela

18 €
40°

PORTO

5 cl

PORTO ANDRESSEN WHITE

18 €
19°

PORTO GRAHAM'S 20 ANS

39 €
20°

PORTO GRAHAM'S 10 ANS

24 €
20°

PORTO GRAHAM'S 40 ANS

138 €
20°

TEQUILA & MEZCAL

5 cl

DON JULIO BLANCO
Mexico

21 €
38°

CASAMIGOS REPOSADO
Mexico

19 €
41°

DEL MAGUEY VIDA
Mexico

19 €
42°

DON JULIO REPOSADO
Mexico

25 €
38°

CASAMIGOS ANEJO
Mexico

26 €
40°

DON JULIO 1942
Mexico

90 €
38°

AVION RESERVA
Mexico

66 €
40°

Extra mixer 4 € (25 cl)

SCOTCH & IRISH

5 cl

JOHNNIE WALKER BLACK LABEL Scotland	20 € 40°	SINGLETON 12 ANS Speyside	21 € 40°	TALISKER PORT RUIGHE Isle of Skye	21 € 45,8°
JOHNNIE WALKER BLUE LABEL Scotland	79 € 40°	BALVENIE 14 ANS CARIBBEAN CASK Speyside	30 € 43°	LAGAVULIN 16 ANS Islay	35 € 43°
SCAPA 16 ANS Scotland	49 € 48°	MACALLAN 18 ANS Speyside	60 € 43°	BOWMORRE 18 ANS Islay	60 € 43°
OBAN 14 ANS Highlands	30 € 43°	CHIVAS 25 ANS Speyside	118 € 40°	JAMESON STOUT IPA Ireland	18 € 40°

JAPANESE WHISKY

NIKKA FROM THE BARREL	18 € 51,4°	KIRIN FUJI SANROKU	22 € 50°
HIBIKI JAPANESE HARMONY	40 € 43°	THE YAMAZAKI DISTILLER'S RESERVE	35 € 43°

BOURBON & RYE

5 cl

BULLEIT RYE	17 € 45°	BULLEIT BOURBON	17 € 45°	WOODFORD RESERVE DOUBLE OAKED	25 € 43,2°
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Supplément soda 4 € (25 cl)

CALVADOS

5 Cl

CHRISTIAN DROUIN
VSOP

19 €
40°

CHRISTIAN DROUIN
XO

27 €
40°

COGNAC & ARMAGNAC

5 Cl

ARMAGNAC
LAUBADE VSOP

16 €
40°

RÉMY MARTIN VSOP

16 €
40°

HENNESSY XO

78 €
40°

ARMAGNAC
LAUBADE XO

20 €
40°

MARTELL
CORDON BLEU

105 €
40°

MARTELL
CHANTELOUP

150 €
40°

LIQUEURS & BRANDIES

5 Cl

ITALICUS

18 €
20°

LIMONCELLO

12 €
30°

BAILEY'S

12 €
17°

GRAND MARNIER

14 €
40°

CHARTREUSE VERTE

18 €
55°

AMARETTO

16 €
28°

CHARTREUSE JAUNE

18 €
45°

SAINT-GERMAIN

18 €
20°

COINTREAU

12 €
40°

KAHLÚA

12 €
20°

BENEDICTINE DOM

16 €
40°

GET 27

12 €
21°

OUR WORKSHOPS



MIXOLOGY WORKSHOP



Discover the secrets of mixology at Le Dôme Bar, named Best Hotel Bar in the World in 2021.

€64 per person

From signature cocktails to timeless classics, learn to create exceptional drinks under the expert guidance of our bartenders. We can also propose a mocktail workshop for the entire group.

Key moments of the workshop:

- The history of mixology, spirits, and the cocktails made during the workshop
- Explanation of the tools used by bartenders and different techniques for creating a cocktail
- Creation and tasting of your cocktails

We can also offer a mocktail workshop for the whole group.

Mixology Workshop takes place every Wednesday and Friday from 5:00 PM to 6:00 PM.

WINE WORKSHOP



Discover three wines rich in history under the majestic dome of Le Dôme Bar.

€59 per person

Julien Jacquin, Director of Restaurants & Bars at the InterContinental Lyon – Hotel Dieu, invites you to an intimate tasting experience, where you will explore three carefully selected wines, each paired with exquisite dishes crafted by Chef Mathieu Charrois.

Themes that may be explored :

- French wine regions: wines of Beaujolais, wines of the Rhône Valley, Lesser-known grape varieties A Tour of France's Vineyards
- Champagne
- French vs. International grape varieties

Our Wine Workshops take place every Tuesday and Thursday from 5:00 PM to 6:30 PM.