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.

LYON
Le DÔME
BAR

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

The abuse of alcohol can seriously damage your health. Drink with moderation. Net prices. Taxes and service included. Credit card and cash are accepted.

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.



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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.

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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.



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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.

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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.

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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.



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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 €



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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.

We serve dishes until 10:30 pm throughout the week,
except for cold dishes, which are available until 11:00 pm on Fridays and Saturdays.

TRILOGY OF SAVORY DELIGHTS — **42 €**
- **DRY-CURED SAUSAGE FROM ARDÈCHE**
- **CURED COUNTRY HAM AND PISTACHIO MORTADELLA**
- **OSSAU-IRATY AND ESPELETTE PEPPER TOMME**

MEZZE TRIO — **26 €**
- **CHEESE RAKAKAT**
- **SWEET POTATO FALAFELS**
- **CACIO E PEPE ARANCINI**

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	VEGAN	**15 €**
MADAGASCAR VANILLA FLAN		**14 €**

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NON-ALCOHOLIC

WATER

	33 cl	75 cl
Evian	7 €	11 €
Badoit	-	11 €
Perrier	7 €	

SOFT DRINKS

9 €

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

FRUIT JUICES

10 €

Apple
Pineapple
White peach
Tomato juice
William pear
Sengana strawberry

SPARKLING

French Bloom, Blanc de Blancs — 17 €

Jet lag? Timeshifter has your new time zone covered.

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 €

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WINES

Wines by the Glass

12 Cl

white wines

Chai Saint Olive, Amphore, 2023 12 €
Viognier

AOC Côtes de Provence, Château Sainte Marguerite, Symphonie, 2025 14 €
Vermentino

DOC Douro, Quinta de la Rosa, Branco, 2024 13€
Viosinho, Rabigato, Carinho, Gouveio

AOC Saint-Véran, Domaine Corsin, Vieilles Vignes, 2021 14 €
Chardonnay

red wines

VDF, Cuvée Les Arches, Chai Saint Olive x InterContinental Lyon - Hotel Dieu, 2023 13 €
Syrah, Gamay, Viognier

AOC Touraine, Domaine Mérieau, Cent Visages, 2023 13 €
Malbec

AOC Moulin à Vent, Château Moulin à Vent, 2023 14 €
Gamay

AOC Saint-Pourçain, Domaine des Bérioles, Auvernat, 2024 14 €
Gamay, Pinot Noir

rosé wines

AOC Côtes de Provence, Château Sainte Marguerite, Symphonie, 2024 14 €
Grenache, Cinsault, Rolle

AOC Côtes de Provence, Château d'Esclans, Whispering Angel, 2024 14 €
Grenache, Syrah, Cinsault, Rolle, Mourvèdre

sweet wines

IGP Côtes de Gascogne, Villa Dria, Jardin Secret, 2023 12 €
Gros Manseng

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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 26 €
Chardonnay

AOC Sancerre 2023, Domaine la Clef du Récit 30 €
Sauvignon Blanc

AOP Crozes-Hermitage 2022, Cave de Tain 32 €
Marsanne

red wine

AOP Bourgogne 2022, Domaine Camu Frères 24 €
Pinot noir

IGT Toscane, Cuvée L'Angelo 2015, Domaine de Ladoucette 26 €
Sangiovese, Merlot

AOP Saint-Emilion GC 2019, Château de Bechaud, GCC 30 €
Merlot, Cabernet Franc, Cabernet Sauvignon

AOC Mercurey rouge 2021, Domaine Goichot 42 €
Pinot noir

CHAMPAGNE

BARONS DE ROTHSCHILD CONCORDIA BRUT 23 €
Chardonnay, Pinot Noir

BARONS DE ROTHSCHILD ROSÉ 26 €
Chardonnay, Pinot Noir

BARONS DE ROTHSCHILD BLANC DE BLANCS 29 €
Chardonnay

BEERS

Draught	25 Cl	50 Cl
GRIMBERGEN BLONDE	9 €	16 €
BIÈRE 1741 GOLDEN ALE BEER	9 €	16 €

Bottled 33Cl	25 Cl
NINKASI IPA	10 €

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.

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APÉRITIFS

PASTIS 51	10 € 45°		**MARTINI BLANC**	10 € 14,4°	
RICARD	10 € 45°		**MARTINI ROUGE**	10 € 14,4°	
CAMPARI	10 € 25°		**ANTICA FORMULA**	24 € 16,5°	
LILLET	10 € 17°				

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°
HENDRICK'S ANOTHER 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)

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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)

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SCOTCH & IRISH

5 Cl

JOHNNIE WALKER BLACK LABEL 20 € 40°
Scotland

JOHNNIE WALKER BLUE LABEL 79 € 40°
Scotland

SCAPA 16 ANS 49€ 48°
Scotland

OBAN 14 ANS 30 € 43°
Highlands

SINGLETON 12 ANS 21 € 40°
Speyside

BALVENIE 14 ANS CARIBBEAN CASK 30 € 43°
Speyside

MACALLAN 18 ANS 60 € 43°
Speyside

CHIVAS 25 ANS 118 € 40°
Speyside

TALISKER PORT RUIGHE 21 € 45.8°
Isle of Skye

LAGAVULIN 16 ANS 35 € 43°
Islay

BOWMORRE 18 ANS 60 € 43°
Islay

JAMESON STOUT IPA 18 € 40°
Ireland

JAPANESE WHISKY

NIKKA FROM THE BARREL 18 € 51,4°

HIBIKI JAPANESE HARMONY 40 € 43°

KIRIN FUJI SANROKU 22 € 50°

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°

Supplément soda 4 € (25 cl)

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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°

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OUR WORKSHOPS

MIXOLOGY WORKSHOP



€64 per person

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

From signature cocktails to timeless classics, learn to create exceptional drinks under the expert guidanceof 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 cocktailsmade during the workshop
- Explanation of the toolsused 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 Workshopstake place every Wednesday and Friday from 5:00 PM to 6:00 PM.

WINE WORKSHOP



€59 per person

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

Julien Jacquin,Director of Restaurants & Bars at the InterContinental Lyon – Hotel Dieu, invites you to an intimate tastingexperience, where you will explorethree 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.

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