



# CÉLÉBRER LES MÈRES

MAY 15, 2022

## FIRST COURSE

### FONDS D'ARTICHAUT AU FOIE GRAS

*artichokes, vinaigrette, foie gras*

## MAIN COURSE

### GIGOT D'AGNEAU AUX ANCHOIS

*roasted lamb leg with anchovies, garlic, rosemary*

## DESSERT

### OEUF À LA NEIGE

*crème anglaise*

This evening, *Chef Marie-Aude Rose* turns to a recipe made famous by *Léa Bidaut* at her restaurant *la Mère Léa* in *Lyon* in the 1940s. A whole leg of lamb is marinated for 24 hours with a mixture of strong mustard, crushed anchovy fillets, sage, basil, rosemary and crushed garlic, before being roasted in the oven and served with a *pomme boulangère*: sliced potatoes cooked in chicken broth and butter.

To begin, *Chef Marie-Aude* celebrates the tradition of the “*cuisine bourgeoise*” of the 19th century, and a dish *la Mère Brazier* learned in her early years of cooking. A rich yet elegant appetizer, this dish of artichoke hearts and foie gras accents the importance of quality ingredients, with each of the two main components playing an equally important role.

The menu concludes with *oeufs à la neige*. There might not have been vanilla beans in the *crème anglaise* or an electric whisk when this dessert was first served in the early 20th century, but the simplicity of this dish speaks to the quality of the eggs and milk of *France*.

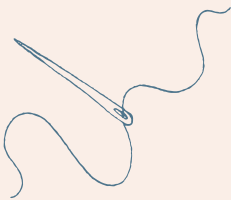
# La Mercerie

AT THE GUILD



## CÉLÉBRER LES MÈRES

MAY 22, 2022



### FIRST COURSE

#### SOUPE À LOIGNON

*french onion soup*

### MAIN COURSE

#### CÔTE DE VEAU À LOSEILLE

*veal chop, sorrel sauce*

### DESSERT

#### MOUSSE AU CHOCOLAT

*chocolate mousse*



The familiar warmth of *soupe à l'oignon*, beef broth with caramelized onions, fried bread crust and grated *Gruyère*, has been served in the most humble *French* houses as much as in the richest ones. *Chef Marie-Aude* celebrates this tradition of transforming these simple ingredients followed by a veal chop for two with bright, lemony sorrel.

Of all the many different ways *France* has to prepare veal, *les Mères* certainly knew best and would often prefer larger pieces like chops to share between their customers. Sorrel and its cousin rhubarb come out in the spring as the perfect accompaniment to a veal chop covered in fresh cream.

First served to kings in the 18th century, *mousse au chocolat* has become one of the most beloved desserts in *French* restaurants. Although *les Mères* would often serve simple fruit desserts, the chocolate mousse is so engrained in the *French* restaurant tradition, it found its place on their tables, too, and also at *La Mercerie*.

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# La Mercerie

AT THE GUILD



## CÉLÉBRER LES MÈRES

MAY 29, 2022



### FIRST COURSE

#### CERVELLE DE CANUT

*cottage cheese, fine herbs, sourdough*

### MAIN COURSE

#### COQ AU VIN DE JULIÉNAS

*red wine chicken stew*

### DESSERT

#### TARTE AUX FRAISES

*strawberry pie*



No other dish says “welcome home” like *coq au vin*, which *les Mères Lyonnaises* would make using their local red wine and a rooster, the traditional bird of choice. Nowadays, the famous *poulet de Bresse* is marinated in red wine overnight and slowly cooked in a deep chicken broth and finished with bacon, carrots, onions and mushrooms.

To begin, *Chef Marie-Aude* prepares *cervelle de canut*, a regional *Lyon* specialty that bears the name of the local silk weavers. Made from cottage cheese beaten with *crème fraîche*, seasoned with finely chopped shallots, chives and parsley, *les Mères Lyonnaises* would serve this to the silk workers, who feasted on it during their morning break.

And just as *les Mères* would pick the best local chickens or the best cheese, fruit pies with the ripest and sweetest fruits would often be served in *les Mères’* restaurants. *La Mercerie* celebrates this tradition with the first bounty of locally grown strawberries in the form of a *tarte aux fraises*.

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