



Les
TOQUES
BLANCHES
LYONNAISES

CAFÉ DE LYON



ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS

Season cooking proposed by the chef Samir Mahboub.

We suggest a menu for 29,9 € : {Starter + Main course + Dessert} choose from [MENU]

List of allergens on request.

Starter

Chef meat pie one piece or shared, fruit purée	15,90 €
Coral lentil, coconut, curry soup [MENU][VEGETARIAN]	9,00 €
Endive salad, smoked haddock, candied grapes, blood orange	9,90 €
Forest mushroom fricassee, perfect egg [VEGETARIAN]	12,00 €
Royale foie gras, onion and apple compote, black garlic, toasted brioche	12,90 €

Main course

Beef tartare (FR), fried potatoes, salad (peanuts)	23,90 €
Sirloin steak (UE), fried potatoes, salad, tartar sauce	25,90 €
Ark char, black rice, artichoke, sauce vierge	28,90 €
Mackerel, freekeh(wheat), cider juice [MENU]	22,00 €
Duck fillet, parsnip (FR), Albufera sauce (spicy white base)	28,00 €
Portobello Mushrooms, coco beans, nuts, tomato coulis [MENU] [VEGETARIAN]	20,90 €
Endive salad, smoked haddock, candied grapes, blood orange	18,90 €

Cheeses

Half Saint-Marcellin	6,90 €
Assorted cheeses	12,00 €
Cervelle des Canuts [MENU]	6,90 €
Soft white cheese* [MENU] *nature, coulis ou cream	5,90 €
Faisselle* *nature, coulis ou cream	6,50 €

Desserts

Café gourmand	9,90 €
Sponge cake, pears, Sichuan pepper, coffee mousse	9 €
Chocolat mousse [MENU]	7,90 €
Chartreuse, mint, lemon and fresh herbs crumble	10 €
Alpes ice cream [MENU] (2 scoops)	5,90 €

Menu Little Lion 🐾

Chicken nuggets or Salmon croque, 1 scoop of ice cream or soft white cheese	15,90 €
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Net prices, service included accepted means of payment: cash, credit cards, French meal vouchers.