CAFÉ DE LYON

Les Toques Blanches Lyonnaises

Association Française des Maîtres Restaurateurs

Season cooking proposed by the chef Samir Mahboub.
*We suggest **a menu for 29,90 €** : {Starter - Main course - Dessert} choose from* [MENU]

Starter

Chef's pâté en croûte, served alone or to share, seasonal chutney	15,9 €
Cobb salad, Iceberg lettuce, bacon & chicken, avocado, Savoie blue cheese, candied egg	10,5 €
Beetroot soup, yogurt, mint and anchovis sauce [MENU][VEGETARIAN]	9,0 €
Asparagus, mimosa sauce, crispy pancetta	10,5 €

Main course

Beef tartare (FR), fried potatoes, salad (with peanuts)	23,9 €
Sirloin steak (EU), fried potatoes, salad, tartar sauce	25,9 €
Seared cod, carrot purée, steamed vegetables, lemon and olives sauce	27,5 €
Lin (fish) marinated in harissa, semolina, small vegetables, chickpeas, green virgin sauce [MENU]	22,5 €
Veal chop (FR, 350gr) oyster mushrooms, shitake, veal jus	34,9 €
Farinata (chickpea pancake), spinach, burratina, zaatar [MENU] [VEGETARIAN]	21,0 €
Cobb salad, Iceberg lettuce, bacon & chicken, avocado, Savoie blue cheese, candied egg	19,5 €

Cheeses

Half Saint-Marcellin	6,9 €
Assorted cheeses	12,0 €
Cervelle des Canuts [MENU]	6,9 €
Soft white cheese* [MENU] **Plain, with fruit coulis or cream*	5,9 €
Faisselle* **plain, with fruit coulis or cream*	6,5 €

Desserts

Café gourmand	9,9 €
La bulle gourmande	18,9 €
Chocolat mousse [MENU]	7,9 €
Strawberry charlotte, mascarpone mousse olive oil	10,9 €
Nougat ice cream with honey, almonds and pistachio	9,5 €
Alpine ice cream (2 scoops) [MENU]	5,9 €

Desserts cocktails

Espresso Martini	9,5 €
Jameson Irish Coffee	9,5 €

Menu Little Lion 🐾 (up to 12 years old)

Chicken nuggets or Salmon croque, & scoop of ice cream or soft white cheese	15,9 €

List of allergens available on request.
Net prices, service included accepted means of payment: cash, credit cards, French meal vouchers.