



CAFÉ DE LYON

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 (with peanuts)	15,9 €
Mesclun, Parma ham, Savoy goat cheese, curried zucchini pickles, fresh figs	10,5 €
Cold cauliflower soup, vegetable spring roll, sesame [MENU] [VEGETARIAN]	9, €
Crispy soft-boiled egg with hazelnuts, parmentier velouté, truffled ham	11,5 €

Main course

Beef tartare (FR), fried potatoes, salad (with peanuts)	23,9 €
Sirloin steak (EU), fried potatoes, salad, tartar sauce	25,9 €
Grilled octopus, roasted eggplant and eggplant caviar, tomatoes, ponzu sauce	27,5 €
Seared saithe, Fregola sarda (pasta) risotto with mussels, chorizo sauce [MENU]	22,5 €
Sweetbreads (FR, 190gr), piperade, country ham, anchovies, veal jus	38,0 €
Farinata (chickpea pancake), spinach, burratina, zaatar [MENU] [VEGETARIAN]	21,0 €
Mesclun, Parma ham, Savoy goat cheese, curried zucchini pickles, fresh figs	19,5 €

Cheeses

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

Desserts

Café gourmand	9,9 €
La bulle gourmande	18,9 €
Chocolat mousse [MENU]	7,9 €
Peach, ginger beer chantilly, peach sorbet, bitter almond pralin	10,9 €
Entremet pain de Gêne, apricot cream, turmeric mousse, mint ice cream	9,7 €
Alpine ice cream (2 scoops) [MENU]	5,9 €

Desserts cocktails

Espresso Martini	9,5 €	Jameson Irish Coffee	9,5 €
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Menu Little Lion 🐾 (up to 12 years old)

Chicken nuggets or Salmon croque, & scoop of ice cream or soft white cheese	15,9 €
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List of allergens available on request.

Net prices, service included accepted means of payment: cash, credit cards, French meal vouchers.