

CAFÉ DE LYON

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 salad, salmon gravlax, red cabbage, pears, pomegranates, tahini sauce (sesame)	11,5 €
Butternut veloute, hazelnut oil [MENU] [VEGETARIAN]	9,5 €
Foie gras terrine, condiment	14,0 €
Crispy soft-boiled egg with hazelnuts, parmentier velouté, truffled ham	11,9 €

Main course

Beef tartare (FR), fried potatoes, salad (with peanuts)	23,9 €
Sirloin steak (UE, 250gr), fried potatoes, salad, tartar sauce	26,9 €
Poached sea bass fillet (turmeric & smoked herring), parsnip, pak choi cabbage, herb oil	32,9 €
Seared saithe, Fregola sarda (pasta) risotto with mussels, chorizo sauce [MENU]	22,9 €
Sweetbreads (FR, 190gr), autumn vegetable, Granny smith apple, satay sauce	38,0 €
Stuffed cabbage with vegetables, ginger, sesame sauce and tarragon [MENU] [VÉGÉTARIEN]	21,9 €
Mesclun salad, salmon gravlax, red cabbage, pears, pomegranates, tahini sauce (sesame)	20,5 €

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 (plain, with fruit coulis or cream)	6,5 €

Desserts

Café gourmand	9,9 €
La bulle gourmande	18,9 €
Chocolate mousse [MENU]	7,9 €
Chocolate, coconut, black sesame dessert	9,9 €
Vanilla & ginger panna cotta, grapefruit, gavotte	9,9 €
Alpine ice cream (2 scoops) [MENU]	6,0 €

Cocktails desserts

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

Homemade chicken nuggets or salmon croque, served with a side dish & a scoop of ice cream or soft white cheese	15,9 €
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Liste des allergènes sur demande.

Prix nets service compris, règlements acceptés : espèces, cartes bancaires, cartes tickets restaurants.