

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 €
Cream of mushrooms soup with teriyaki sauce [MENU][VEGETARIAN]	9,9 €
Foie gras terrine, condiment	14,0 €
Perfect egg, soup & pickle broccoli, black shallot condiment from the Drôme region	12,5 €

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, butternut cream with white beans, chestnut chips, lime & thyme [MENU]	22,9 €
Sweetbreads (FR, 190gr), seasonal vegetables, 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 (sésame)	20,5 €

Cheeses

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

Desserts

Café gourmand	9,9 €
La coupette (Champagne) gourmande	19,9 €
Chocolate mousse [MENU]	7,9 €
Biscuit de Savoie, apple & nuts compote, caramel & Tonka	10,5 €
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	9,9 €
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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.