

# 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 €
Baby spinach leaves, green lentils, feta cheese, yellow beets, seed granola	10,9 €
Cream of mushrooms soup with teriyaki sauce [MENU][VEGETARIAN]	9,9 €
Seared scallops, new carrots glazed with butter, exotic virgin oil, vanilla oil	14,0 €

## Main course

Beef tartare (FR), fried potatoes, salad (with peanuts)	23,9 €
Sirloin steak (UE, 250gr), fried potatoes, salad, tartar sauce	26,9 €
Chowder (creamy soup) with shellfish (cockles, clams), potatoes and leeks, pancetta	22,9 €
➤ <i>supplement half lobster tail + 29,0€</i>	
Seared saithe, tagliatelle of zucchini, pesto verde [MENU]	22,9 €
ravioli of smoked diot sausage cooked in savoy beer, polenta with Beaufort cheese, shiitake	29,9 €
Maki with 2 asparagus, praline & hazelnut cream, kaffir lime vinaigrette [MENU] [VÉGÉTARIEN]	21,9 €
Baby spinach leaves, green lentils, feta cheese, yellow beets, seed granola	21,0 €

## Cheeses

Half Saint-Marcellin	6,9 €
Assorted cheeses	12,0 €
Cervelle des Canuts [MENU]	6,9 €
Soft white cheese* [MENU]	5,9 €
<i>*Plain, with fruit coulis or cream</i>	
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 €
Cheese cake, thé matcha, strawberry, pistachio	10,9 €
Alpine ice cream (2 scoops) [MENU]	6,0 €

## Cocktails desserts

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

## 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 €
--	--------

Liste des allergènes sur demande.

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