CAFÉ DE LYON

*We suggest a **menu for 29,90 €** : {Starter - Main course - Dessert}*
*a **menu for 25,90 €** {Starter - Main course} or {Main course - Dessert}*
Excluding public holidays - choose from [MENU]

Starter

Chef's pâté en croûte, served alone or to share, seasonal chutney (with peanuts)	15,9 €
Salads, Savoy ham, Cheese (tomme) of Savoy, curry-candied grapes	11,5 €
Velouté of carrots, galanga, carrot pickles [MENU][VEGETARIAN]	9,9 €
Seared scallops, new carrots glazed with butter, exotic virgin oil, vanilla oil	14,5 €

Main course

Beef tartare (FR), fried potatoes, salad (with peanuts)	22,9 €
Sirloin steak (UE, 250gr), fried potatoes, salad, tartar sauce	25,9 €
French chicken supreme, diable sauce, bulgur, fennel, chickpeas [MENU]	21,9 €
Fish of the day, risotto of fregola sarda(pasta), chorizo, vierge of taggiasche olive [MENU]	22,9 €
Duck breast (FR), parsnip purée, roasted apple, sweet and sour tamarind sauce	32,0 €
Za'atar roasted cauliflower, cauliflower purée, kiwi & orange vierge sauce [VÉGÉTARIEN]	24,9 €
Salads, Savoy ham, Cheese (tomme) of Savoy, curry-candied grapes	22,0 €

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

Coffee or tea gourmand	9,9 €
La coupette (Champagne) gourmande	19,9 €
Chocolate mousse [MENU]	7,9 €
Pistachio disc, whipped cream pistachio-praline, cherries	11,5 €
Cornbread, mirabelle plum, rosemary ganache	10,9 €
Alpine ice cream (2 scoops) [MENU]	6,0 €

Cocktails desserts

Espresso Martini	9,9 €
Affogato : vanilla, Belvedere coffee	9,9 €
Jameson Irish Coffee	9,9 €
Coupe colonel : lemon, vodka	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.