



Les
TOQUES
BLANCHES
LYONNAISES

CAFÉ DE LYON



ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS

Season cooking proposed by the chef Samir Mahboub.

We suggest a menu for 29,9 € : {Starter + Main course + Dessert} choose from [MENU]

List of allergens on request.

Starter

Chief meat pie one piece or shared, fruit purée	15,00 €
Vichyssoise (potato & leek soup) whipped cream , combava [MENU][VEGETARIAN]	9,00 €
Chickpea salad, ginger, tahini yogurt, socca [VEGETARIAN]	9,90 €
White asparagus, zabaglione and praline vinaigrette, fried capers [VEGETARIAN]	10,50 €
Gravlax salmon, beets, celery mayonnaise	10,90 €

Main course

Beef tartare (FR), fried potatoes, salad (peanuts)	22,90 €
Sirloin steak (UE), fried potatoes, salad, tartar sauce	24,90 €
Rack of lamb (UE), cooked at low temperature, Puy lentils, candied shallot	29,90 €
Seared pollack, sweet potato aioli, steamed vegetables, egg [MENU]	21,90 €
Duck breast (FR), roasted butternut with spice, oyster mushrooms, duck jus	32,00 €
Roasted cauliflower with zaatar, cabbage, virgin kiwi, citrus [MENU] [VEGETARIAN]	21,00 €
Chickpea salad, ginger, tahini yogurt, socca (main course)	17,90 €

Cheeses

Half Saint-Marcellin	6,90 €
Assorted cheeses	12,00 €
Cervelle des Canuts [MENU]	6,90 €
Soft white cheese* [MENU] *nature, coulis ou cream	5,90 €
Faisselle* *nature, coulis ou cream	6,50 €

Desserts

Café gourmand	9,90 €
Brown, clementine	9,90 €
Chocolat mousse [MENU]	7,90 €
Apple, quince, pecan streusel, vanilla	9,90 €
Alpes ice cream [MENU] (2 scoops)	5,90 €

Menu Little Lion

Chicken nuggets or Salmon croque, 1 scoop of ice cream or soft white cheese	14,90 €
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Net prices, service included accepted means of payment: cash, credit cards, French meal vouchers.