

# CAFÉ LYON

## “FRENCH MARTINI”

Chambord, Grey Goose Vodka, Pineapple – Shaken with Fresh Lime \$15

## L' ENTRÉE

Zucchini Flower, French Goats Cheese, Baby Beetroot, Orange & Salted Walnut Salad

Citrus Cured Trout, Celeriac Remoulade, Prawn Beignets & Kosciusko Pearls

Duck & Pistachio Terrine, Mustard Pears & Cornichons

Baby Octopus, Chorizo, Pickled Fennel, Tomato Fondue & Caramelized Garlic Dressing

## PLAT PRINCIPAL

Barramundi, Petits Pois a La Francaise, Bacon & Lemon Myrtle Veloute

Ocean Salmon En Papillote, Baby Artichokes, Roasted Peppers, Capers & Lemon Butter

Spatchcock, Asparagus, Roast Garlic Gnocchi & Café De Paris

Beef Fillet, Pommes Lyonnaise, Onion Rings & Pepper Corn Jus ~ \$8 Supplement

## GARNITURE

Mixed Leaf Salad, Spring Greens Almond Beurre Noisette,

Pommes Frites, Cauliflower & Leek Gratin

## LES DESSERT

Raspberry Soufflé, Raspberry Coulis & Raspberry Ripple Glacé

Pavlova, Red Spring Fruits, Champagne Jelly, Crème Diplomat & Pistachio Croquante

Profiteroles Au Chocolate, Grand Marnier, Vanilla Bean Ice Cream & Hazelnut Brittle

Fromage ~Bresse Bleu ~ France, Quince & House Lavoche

2 Courses 55    3 Courses 68    Sides 8.5

Amex 3% surcharge