CAFÉ LYON

FRENCH MARTINI

Grey Goose Vodka, Chambord, Pineapple & Fresh Lime ~ 22

ELDERFLOWER MARGARITA SPRITZ

St Germain Elderflower, Tequila & Blanc de Blanc ~ 22

L' ENTRÉE

Zucchini Flowers Goats Cheese, Baby Beetroot, Orange & Salted Walnut Salad

Citrus Cured Ocean Trout, Prawn Beignet & Celeriac Remoulade (A)

Pork Belly, French Onion Puree & Cider Braised Apple

Quail Ballotine, Boudin Noir & Caramelized figs

PLAT PRINCIPAL

Barramundi, Petits Pois à La Francaise, Bacon & Champagne Velouté (A)

Salmon, Pickled Fennel, Braised Leeks & Crustacean Bisque (A)

Duck Confit, a La Cassoulet, Pancetta & Watercress

Beef Fillet, Black Angus, Spanish Onions & Pommes Puree ~ 14 supplement

GARNITURE

Baby Cos & Fine Herb Salad 14 ~ Spring Greens Almond Beurre Noisette 16
Pommes Frites 14 ~ Cauliflower & Leek Gratin 18

LES DESSERTS

Raspberry Souffle & Raspberry Ripple Glace

Honeycomb Bomb Alaska, Passion Fruit & Caramelized Banana

White Chocolate Crème Brulle, Orange & Pistachio Brittle

Dark Chocolate Fondant, Spiced Cherries & Vanilla Bean Ice Cream

2 courses 75 ~ 3 courses 89

Card Surcharge 1.1% ~ Amex 3%