



— CAFÉ — MERCIERE

- LYON -

*Homemade cooking made
from fresh seasonal products*

TO SHARE

The Authentic	14,00 €
<i>Rosette de Lyon, Serrano ham, Truffle ham</i>	
The Handcrafted	14,00 €
<i>Charolais (goat cheese), Comté, Saint-Marcellin, Tomme de Savoie.</i>	
Roasted camembert with honey	14,00 €
6 oysters Marennes d'Oleron N°3	13,00 €

STARTER

Farmer egg mayonnaise	6,50 €
Nice slice of pie, sweetbread and chanterelles	12,00 €
Smoked trout,	12,00 €
potatoes with lemon	
Pumpkin salad,	11,00 €
beetroot et cottage cheese	
Truffle Croque Monsieur	12,00 €

LYON SPECIALITIES

Poached eggs in wine sauce,	8,00 €
French onion soup au gratin	9,00 €
Lyonnaise salad	12,00 €
Quenelle, langoustine sauce and rice	18,00 €
20 minutes waiting	

MAINS

Gnocchi with oyster mushrooms	13,50 €
Salmon Rigatoni	14,00 €
Veal stew with rice	14,00 €
Cod, roasted pumpkin,	18,00 €
walnut oil vinaigrette	
Beef tartar (raw or grilled)	18,50 €
Grilled chicken leg and its juice,	18,00 €
Mashed potatoes	
Steak, potatoes shot, green salad	24,00 €

CHEESES

Cheese Fromager la Maison Cellerier des Halles Paul	
Half Saint-Marcellin	4,80 €
Whole Saint-Marcellin	7,50 €

DESSERTS

Miss Praline	6,80 €
Chocolate fondant	6,80 €
Lemon spirit	7,80 €
Madeleine Mercière, with lemon	6,80 €
Waffles with chocolate sauce	6,80 €
and whipped cream	
Gourmet coffee	8,00 €