



Starters

Beef Tartar/ <i>radish/ mustard seed/ pickled seasonal vegetables</i>	16
Vitello Tonnato/ <i>saddle of veal/ tuna cream/ capers</i>	17
Tuna Tartar/ <i>avocado/ cucumber/ kalamansi</i>	18
Gambero Rosso Carpaccio/ <i>jalapeño/ bisque emulsion/ lime</i>	19
Starter Sharing (for 2 or more)	p. P. 26

Salad

Caesar lettuce heart's/ <i>bread chips/ egg yolk/ Parmesan</i>	14
Burrata/ <i>pumpkin salad/ wild herbs/ hazelnuts</i>	16

Entrée

Beuschel – Austrian Veal Stew/ <i>parmesan tortellono/ wild herb salad</i>	19
Tagliolini/ <i>black autumn truffle</i>	20
Homemade Butternut squash Tortellini al Brodo/ <i>oxtail and pumpkin essence</i>	21
Onsen Egg/ <i>black autumn truffle/ truffle jus/ baby leaf spinach/ potato foam</i>	22
King Fish/ <i>asian vinaigrette/ avocado/ radish</i>	26
Goose liver variation/ <i>ice cream/ terrine/ plum/ homemade brioche</i>	28

Pasta

Tagliolini Cacio e Pepe/ <i>black pepper/ pecorino/ parmesan</i>	14
Paccheri/ <i>Ragu of game/ tomato/ parmesan</i>	16
Homemade Quarkpizokel/ <i>pumpkincreme/ ricotta</i>	17
Paccheri/ <i>braised rabbit/ parsley</i>	18
Homemade Ravioli/ <i>braised veal/ brown butter/ sage/ parmesan</i>	23
Tagliolini/ <i>Bisque/ black tiger prawns</i>	25

Fish

Norway sea trout/ <i>ponzu/ cauliflower/ miso/ chilli</i>	32
Wild catch Pikeperch/ <i>chive beurre blanc/ mushroom/ lardo</i>	39

Meat

Pork belly/ <i>plum/ sweetheart cabbage/ white onion creme</i>	24
Venison goulash/ <i>sour cherry/ pizokel/ croûtons/ pickled vegetables</i>	26
Pink roasted haunch of venison/ <i>spiced jus/ celeriac/ apple</i>	34
Pink roasted Filet steak/ <i>sherry jus/ oyster mushroom</i>	39

Dessert

Lydias Tiramisu “classic”	8
Lemon Sorbet/ <i>vodka</i>	9
Hazelnut ice cream/ <i>plum/sablè/ kaffee</i>	14
Tonca Bean Soufflè/ <i>lemon</i>	16
Cheese platter from Maître Affineur Antony	19