



Starters

Goats Cheese Tart/ <i>leek/ herbs/ physalis</i>	15
Beef Tartar/ <i>pickled seasonal vegetables/ black garlic/ mushroom espuma</i>	16
Vitello Tonnato/ <i>saddle of veal/ tuna cream/ capers</i>	17
Stained Sea Trout/ <i>dill/ beetroot/ mustard seeds</i>	18
Starter Sharing (for 2 or more)	p. P. 26

Salad

Caesar lettuce heart's/ <i>bread chips/ egg yolk/ Parmesan</i>	14
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Entrée

Cauliflower Nuggets/ <i>kalamansi/ black garlic</i>	19
Onsen Egg/ <i>black autumn truffle/ truffle jus/ baby leaf spinach/ cauliflower espuma</i>	22
Oxtail Ravioli/ <i>Sherry Jus/ Brown Butter Foam</i>	24
Sweet Bread/ <i>miso hollandaise/ kale/ spinach</i>	26
Goose liver variation/ <i>ice cream/ terrine/ plum/ homemade brioche</i>	28
Langoustin/ <i>Bisque/ baby artichoke/ lemon</i>	36

Pasta

Strozzapreti/ <i>salsiccia/ fennel/ chilli/ parsley</i>	16
Homemade Pizokel/ <i>spinach/ fried onions/ prune/ alpine cheese</i>	19
Homemade Ravioli/ <i>braised veal/ brown butter/ sage/ parmesan</i>	24
Tagliolini/ <i>monkfish/ white wine/ tomato/ parsley/ olives</i>	25
Tagliolini/ <i>black autumn truffle</i>	27

Fish

Norway sea trout/ <i>pommery mustard beurre blanc/ chicory/ kale</i>	32
Wild catch Pikeperch/ <i>miso hollandaise/ herbal vinaigrette/ pumpkin</i>	39

Meat

Pork belly/ <i>quince/ sweetheart cabbage/ leek</i>	25
Ox cheek/ <i>gremolata/ potato/ fried onions/ oyster mushrooms</i>	29
Pink roasted haunch of venison/ <i>spiced jus/ spiced bread/ celeriac/ hazlenut</i>	34
Pink roasted Filet steak/ <i>green pepper/ green beans/ pommes allumettes</i>	39

Dessert

Lydias Tiramisu " <i>classic</i> "	8
Lemon Sorbet/ <i>vodka</i>	9
Pistachio/ <i>caramel/ yoghurt/ filo</i>	15
Sweet dumplings/ <i>poppy seeds/ prune/ Tahiti vanilla</i>	17
Cheese platter from Maître Affineur Antony	19