



Starters

Cream Cheese Tart/ <i>walnut/ plum/ leek/ herbs</i>	16
Sea Trout Tartar/ <i>dill vinaigrette/ cucumber/ buckwheat/ mustard seeds</i>	17
Vitello Tonnato/ <i>saddle of veal/ tuna cream/ capers</i>	18
Beef Tartar/ <i>Potato roesti/ crème fraîche/ Herb salad</i>	19
Starter Sharing (for 2 or more)	p. P. 28

Salad

Caesar lettuce heart's/ <i>bread chips/ egg yolk/ Parmesan</i>	15
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Entrée

Cauliflower Nuggets/ <i>hollandaise/ black garlic/ purslane</i>	21
Homemade Angolotti/ <i>truffle vinaigrette/ celeriac/ brown butter foam</i>	24
Tagliolini Truffle/ <i>black winter truffle</i>	25
Scallops/ <i>cauliflower/ Thai curry/ beech mushroom</i>	26
Saddle of rabbit/ <i>truffle vinaigrette/ black salsify/ hazelnut</i>	30
Goose liver variation/ <i>ice cream/ terrine/ plum/ homemade brioche</i>	32
Langoustin/ <i>Bisque/ baby artichoke/ lemon</i>	39

Pasta

Risotto Safran/ <i>braised veal breast</i>	29
Risotto Seafood/ <i>black tiger prawn/ baby calamari/ bisque</i>	29
Strozzapreti Vita/ <i>veal ragout/ guanciale/ cream</i>	17
Homemade Pizokel/ <i>spinach/ mint/ fried onions/ prune/ alpine cheese</i>	19
Homemade Gnocchi/ <i>basil crème/ pine nuts/ parmesan</i>	19
Strozzapreti/ <i>braised Ox cheek/ tomato/ parmesan</i>	21
Tagliolini/ <i>baby calamari/ white wine/ tomato/ parsley</i>	22
Homemade Ravioli/ <i>braised veal/ brown butter foam</i>	27

Fish

Icelandic Lump/ <i>miso hollandaise/ herbal vinaigrette/ endive/ kale</i>	32
Turbot/ <i>escabeche beurre blanc/ cauliflower/ puntarella</i>	39

Meat

Pork neck/ <i>ponzu/ pineapple/ sweetheart cabbage/ lardo</i>	25
Braised veal breast/ <i>gremolata/ potato/ puntarella</i>	32
Pink roasted Barberie duck/ <i>cassis jus/ spiced bread/ radish/ celeriac</i>	35
Pink roasted Filet steak/ <i>green pepper/ green beans/ fries</i>	43

Dessert

Lydias Tiramisu "classic"	9
Lemon Sorbet/ <i>vodka</i>	9
Appel Beignets/ <i>Tahiti Vanilla/ caramel</i>	16
Pistachio ice cream/ <i>white chocolate/ sable/ prune</i>	18
Cheese platter from Maître Affineur Antony	20