



## Starters

Baba ghanoush/ <i>mini focaccia/ lemon/ smoke/ herbs</i>	15
Black Tiger Prawns/ <i>ceviche/ white asparagus/ cilantro</i>	17
Vitello Tonnato/ <i>saddle of veal/ tuna cream/ capers</i>	18
Tuna Cannelloni/ <i>wakame/ ponzu/ miso</i>	20
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

Eggplant Mezzelune/ <i>basil/ pine nuts/ sundried tomato</i>	18
Onsen Egg/ <i>white asparagus/ wild garlic/ hollandaise</i>	19
Scallops/ <i>finger limes/ kimchi/ rhubarb</i>	26
Pigeon breast/ <i>eggplant/ radicchio/ apricot/ yoghurt</i>	27
Sweetbread/ <i>pickled white asparagus/ wild garlic/ morel</i>	28
Goose liver variation/ <i>ice cream/ terrine/ rhubarb/ homemade brioche</i>	32

## Pasta

Strigoli Carbonara/ <i>guanciale/ egg yolk/ pecorino romano DOP/ black pepper</i>	17
Tagliolini/ <i>veal ragout</i>	18
Homemade wild garlic spaetzle/ <i>alpine cheese/ roasted onions</i>	19
Tagliolini/ <i>black tiger prawns/ bisque/ tomato/ basil</i>	23
Homemade Ravioli/ <i>cream cheese/ sundried tomato/ basil</i>	24
Homemade Ravioli/ <i>braised veal/ brown butter foam</i>	27

## Fish

Trout/ <i>lentils/ caviar/ tarragon/ mushrooms/ apple</i>	32
Wild Catch Pikeperch/ <i>lettuce/ fennel/ saffron/ hollandaise</i>	43

## Meat

Roast Lamb/ <i>eggplant/ herb roulade/ apricot/ yoghurt</i>	29
Dry aged Pork Chop/ <i>miso hollandaise/ Chinese Cabbage/ chili crunch/ French fries</i>	31
Veal Breast/ <i>morel cream sauce/ white asparagus/ lye bread dumpling</i>	36
Pink roasted US topside/ <i>shallot jus/ hollandaise/ white asparagus/ potato</i>	45

## Dessert

Lydias Tiramisu " <i>classic</i> "	9
Lemon Sorbet/ <i>vodka</i>	9
Buckwheat mille feuille/ <i>sorrel ice cream/ caramel</i>	16
Callebaut Chocolate/ <i>sour cherry/ peanut/ yoghurt</i>	18
Cheese platter from Maître Affineur Antony	20