



## Starters

Baba ghanoush/ <i>mini focaccia/ lemon/ smoke/ herbs</i>	15
Vitello Tonnato/ <i>saddle of veal/ tuna cream/ capers</i>	18
Gambero Rosso Carpaccio/ <i>jalapeño/ cilantro/ bisque emulsion</i>	19
Tuna Carpaccio/ <i>cucumber/ peanut/ ponzu/ ginger</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

Onsen Egg/ <i>chanterelles/ cauliflower/ chives</i>	18
Cauliflower Nuggets/ <i>black garlic/ hollandaise</i>	18
Mezzelune/ <i>taleggio/ truffle</i>	19
Tagliolini/ <i>truffle/ cream</i>	21
Yellowtail Mackerel/ <i>kimchi/ kalamansi/ Asian vinaigrette/ black pepper</i>	23
Scallops/ <i>pear/ elderflower/ jalapeño</i>	26
Goose liver variation/ <i>ice cream/ terrine/ apricot/ homemade brioche</i>	32

## Pasta

Garganelli alla Norma/ <i>eggplant/ tomato sauce/ pecorino romano DOP/ basil</i>	16
Tagliolini/ <i>veal ragout/ parmesan</i>	18
Strigoli/ <i>chanterelles/ parsley/ cream</i>	21
Tagliolini Nero/ <i>scallops/ white wine saffron cream</i>	23
Homemade Ravioli/ <i>braised veal/ brown butter foam</i>	27
Tagliolini Lobster/ <i>½ wild catch lobster/ bisque/ tomato/ basil</i>	39

## Fish

“Mule e frites”/ <i>root vegetables/ white wine/ fries</i>	23
Fried Cod/ <i>hollandaise/ baby spinach/ potato/ dill</i>	26
Trout/ <i>lentils/ caviar/ tarragon/ mushrooms/ apple</i>	32

## Meat

Pork Belly/ <i>cauliflower/ dried plum/ roasted onions/ kimchi</i>	29
Irish BBQ Short Rib/ <i>smoke/ Pointed cabbage/ potato</i>	31
Veal Chop/ <i>chanterelle cream sauce/ green beans/ herbal potato swirl</i>	36
Pink roasted Beef filet/ <i>garlic butter/ Caesar lettuce hearts/ fries</i>	41

## Dessert

Lydias Tiramisu “ <i>classic</i> ”	9
Lemon Sorbet/ <i>vodka</i>	9
Elderflower Granitée/ <i>yoghurt/ lemon</i>	16
Hazelnut/ <i>Mirabelle/vanilla/ white chocolate/ salt</i>	18
Cheese platter from Maître Affineur Antony	20