



Starters

Farmer Niedermeiers Tomato salad/ <i>burrata/ pine nuts/ basil</i>	16
Beef tartar/ <i>sourdough bread/ radish/ dried egg yolk/ sour cream</i>	17
Vitello Tonnato/ <i>saddle of veal/ tuna cream/ capers</i>	18
Black Tiger Prawns/ <i>ceviche/ red onion/ jalapeño/ cilantro</i>	19
Starter Sharing (for 2 or more)	p. P. 26

Salad

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

Cauliflower Nuggets/ <i>black garlic/ hollandaise</i>	18
Homemade Mezzelune/ <i>taleggio/ truffle</i>	19
Filled guinea fowl leg/ <i>chanterelles/ cauliflower/ chives</i>	19
Tagliolini/ <i>truffle/ cream</i>	21
Tuna tataki/ <i>watermelon/ cilantro/ yuzu</i>	23
Scallops/ <i>nashi pear/ elderflower/ jalapeño</i>	26
Goose liver variation/ <i>ice cream/ terrine/ apricot/ homemade brioche</i>	32

Pasta

Paccheri Vodka/ <i>vodka/ date tomatoes/ cream/ parsley/ tomato sauce/ parmesan</i>	16
Strigoli Carbonara/ <i>guanciale/ black pepper/ pecorino romano DOP</i>	17
Strigoli/ <i>mortadella/ pistachio/ burrata</i>	19
Tagliolini Nero/ <i>scallops/ white wine saffron cream</i>	24
Homemade Ravioli/ <i>braised veal/ sage/ brown butter/ parmesan</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
Char fillet/ <i>green apple/ peas/ kohlrabi/ watercress</i>	32

Meat

Fried Chicken/ <i>potato/ pickles/ cranberries</i>	24
Pork belly/ <i>cauliflower/ prune/ roasted onions/ kimchi</i>	26
Guinea fowl breast/ <i>filled quinea fowl leg/ cauliflower/ chanterelles</i>	34
Pink roasted Beef filet/ <i>creamy peppercorn sauce/ green beans/ fries</i>	41

Dessert

Lydias Tiramisu “ <i>classic</i> ”	9
Lemon Sorbet/ <i>vodka</i>	9
Gooseberry/ <i>cheesecake creme/ hazelnut/ lime</i>	14
Mille Feuille/ <i>original Beans chocolate/ puff pastry/ vanilla/cru de cacao ice cream</i>	16
Cheese platter from Maître Affineur Antony	20