



Starters

Beetroot tartare/ <i>Mustard seeds/ sour cream/ -----</i>	16
Vitello Tonnato/ <i>saddle of veal/ tuna cream/ capers</i>	18
Wild terrine/ <i>plum/ pistachio/ wild herbs/ mushrooms</i>	19
Yellowtail mackerel/ <i>miso mayonnaise/ ginger/ green apple</i>	20
Appetizers Sharing (for 2 or more)	p. P. 26

Salad

Lettuce hearts Caesar/ <i>bread chips/ egg yolk/ Parmesan</i>	15
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Entrée

Cauliflower nuggets/ <i>black garlic/ hollandaise</i>	18
Scallops/ <i>Dashi Beurre Blanc/ beetroot/ calamansi</i>	24
Sweetbreads/ <i>radicchio/ celery/ black winter truffle</i>	26
Vacherin Mont´Dor Mezzelune/ <i>black winter truffle/ truffle vinaigrette</i>	28
Goose liver variation/ <i>ice cream/ terrine/ physalis/ homemade brioche</i>	32
Tagliolini/ <i>scallops/ Norway lobster/ bisque/ osietra caviar</i>	36

Pasta

Strigoli/ <i>Farme´rs ham/ heavy cream/ parmesan/ parsley</i>	16
Quark pizokel/ <i>dried plum/ mountain cheese/ spinach/ roasted onion</i>	18
Tagliolini/ <i>pulled rabbit leg/ parsley/ parmesan</i>	19
Strigoli/ <i>black winter truffle/ cream/ parmesan</i>	28
Homemade Ravioli/ <i>braised veal/ sage/ brown butter/ parmesan</i>	29

Fish

Faroe Island Salmon/ <i>teriyaki/ green curry beurre blanc/ oyster mushroom/ cauliflower</i>	32
Wild caught / <i>chicory/ green cabbage/ mushroom/ miso</i>	38

Meat

Pork belly/ <i>ponzu/ pointed cabbage/ lardo/ pineapple/ roasted onions</i>	26
Venison ragout/ <i>Quarkpizokel/ pickled vegetables/ sour cherry/ herbs</i>	28
Cordon bleu of veal/ <i>lettuce/ cranberries/ French fries</i>	32
Irish beef filet/ <i>shallotjus/ ox tail/ onion/ hollandaise/ potato</i>	45

Dessert

Lydias Tiramisu "classic"	9
Lemon Sorbet/ <i>vodka</i>	9
Apple donuts/ <i>sour cream ice cream/ cereals/ caramel</i>	16
Mandarin/ <i>cilantro/ peanuts</i>	17
Selection of cheeses from Maître Affineur Antony	20