



Starters

Kohlrabi pockets/ <i>Cream cheese/ lamb's lettuce/ sea buckthorn</i>	16
Vitello Tonnato/ <i>saddle of veal/ tuna cream/ capers</i>	18
Venison carpaccio/ <i>cranberries/ walnuts/ black garlic/ mushrooms</i>	19
Faroe Island salmon/ <i>ponzu/ wakame/ nashi pear/ sesame/ chilli</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>chorizo beurre blanc/ fennel/ harissa</i>	24
Oxtail mezzelune/ <i>roasted sweetbreads/ brown butter foam/ parmesan</i>	28
Goose liver variation/ <i>ice cream/ terrine/ physalis/ homemade brioche</i>	32
Norway lobster/ <i>bisque/ baby artichoke/ lemon/ tarragon</i>	36
Pigeon breast "Rossini"/ <i>roasted foie gras/ black truffle/ spinach</i>	36

Pasta

Tagliolini Carbonara/ <i>Guanciale/ Pecorino DOP/ egg yolk</i>	16
Papardelle/ <i>ragout of wild boar/ parmesan</i>	18
Quarkpizokel/ <i>vacherin mont d'Or/ morels/ spinach</i>	24
Tagliolini/ <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>	34
Wild caught zander/ <i>sauerkraut/ apple/ pepper/ potato</i>	39

Meat

Pork belly/ <i>ponzu/ pointed cabbage/ lardo/ pineapple/ roasted onions</i>	26
Veal cram goulash/ <i>Quarkpizokel/ bell pepper/ pickles/ sour cream</i>	28
Cordon bleu of veal/ <i>lettuce/ cranberries/ French fries</i>	32
Pink roasted Duck breast/ <i>duck leg bao bun/ vegetable salad/ golden cap mushrooms</i>	36

Dessert

Lydias Tiramisu "classic"	9
Lemon Sorbet/ <i>vodka</i>	9
Sour cream ice cream/ <i>hazelnut/ sea buckthorn/ tarragon</i>	17
Tahiti vanilla soufflé/ <i>cocoa sorbet/ milk crumble (20 min preparation time)</i>	19
Selection of cheeses from Maître Affineur Antony	20