



Starters

Vitello Tonnato/ <i>saddle of veal/ tuna cream/ capers</i>	18
White Asparagus salad/ <i>egg yolk/ radish/ chives</i>	19
Beef tartare/ <i>sour cream/ herb salad/ potato rösti</i>	19
Gambero Rosso carpaccio/ <i>yuzu/ peanuts/ crème fraiche/ Raz el Hanout</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
Onsen egg/ <i>white asparagus/ wild garlic/ hollandaise</i>	19
Eggplant mezzelune/ <i>dried date tomatoes/ pecorino/ basil</i>	22
Scallops/ <i>Rhubarb beurre blanc/ finger limes/ kimchi</i>	24
Miéral Pigeon breast/ <i>pointed cabbage/ cassis/ yogurt</i>	29
Goose liver variation/ <i>ice cream/ terrine/ rhubarb/ homemade brioche</i>	32

Pasta

Spaghettini/ <i>wild garlic/ pine nuts/ parmesan</i>	18
Paccheri/ <i>ragout of Us beef/ garlic/ guanciale/ parsley</i>	19
Taglierini Black Tiger/ <i>cherry tomatoes/ basil/ garlic</i>	26
Tagliolini/ <i>black winter truffle/ cream/ parmesan</i>	28
Homemade Ravioli/ <i>braised veal/ tomato/ pine nuts/ parsley</i>	29

Fish

Baked Cod/ <i>potato/ cucumber/ spinach/ dill/ hollandaise</i>	28
Char fillet from the Schliersee/ <i>kohlrabi/ apple/ peas/ waterkress</i>	34

Meat

Pork belly/ <i>ponzu/ pointed cabbage/ lardo/ pineapple/ roasted onions</i>	26
Original Wiener Schnitzel/ <i>Endiviensalat/ cranberries/ French fries or potato salad</i>	29
Label Rouge guinea fowl breast/ <i>white asparagus/ morel/ pretzel dumplings</i>	34
Pink Roasted lamb rump/ <i>apricot/ yogurt/ eggplant</i>	36

Dessert

Lydias Tiramisu " <i>classic</i> "	9
Lemon Sorbet/ <i>vodka</i>	9
Elderflower/ <i>violets/ Blackberry/ Brioche</i>	16
Almond/ <i>rhubarb/ vanilla/ sorrel</i>	18
Selection of cheeses from Maître Affineur Antony	20