



Starters

Goat's cream cheese cannelloni/ <i>Fig/ eggplant/ lemon</i>	16
Vitello Tonnato/ <i>saddle of veal/ tuna cream/ capers</i>	18
Beef tartare/ <i>Beetroot/ mustard seeds/ chives/ sour cream</i>	19
Tuna/ <i>Ponzu/ wakame/ miso/ coriander</i>	20
Appetizers Sharing (for 2 or more)	p. P. 28

Salad

Lettuce hearts Caesar/ <i>Bread chips/ dried egg yolk/ parmesan</i>	15
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Intermediate courses

Cauliflower nuggets/ <i>Black garlic/ hollandaise</i>	18
Porcini mushroom mezzelune/ <i>sherry/ parmesan/ sage</i>	19
Braised lettuce / <i>saffron beurre blanc/ Artichoke/ Pine nuts</i>	19
Sot-l'y-laisse/ <i>onsen egg/ culatello/ spinach cream/ autumn truffle</i>	26
Goose liver variation/ <i>terrines/ ice cream/ plums/ homemade brioche</i>	32

Pasta

Fetuccine Ragù/ <i>Veal ragù/ parmesan</i>	18
Tagliolini Neri Puttanesca/ <i>Tuna/ tomato sauce/ olives/ capers/ parsley</i>	23
Spaghettini Black Tiger/ <i>Bisque/ garlic/ cherry tomatoes/ basil</i>	26
Spaghettini/ <i>Black autumn truffle/ cream/ parmesan</i>	28
Homemade Ravioli/ <i>Braised veal filling/ brown butter foam</i>	29

Fish

Char from Lake Schliersee/ <i>char roe Beurre Blanc/ beluga lentils/ mushrooms</i>	34
Turbot/ <i>Saffron Beurre Blanc/ Artichoke/ cherry tomatoes</i>	36

Meat

Veal liver/ <i>onion / apple/ potato</i>	26
Pork belly/ <i>Ponzu/ pointed cabbage/ lardo/ pineapple</i>	26
Wagyu beef/ <i>spiced jus/ bell pepper/ leek heart/ black garlic</i>	45

Dessert

Lydias Tiramisu "classic"	9
Lemon Sorbet/ <i>vodka</i>	9
Apple Bignets/ <i>Tahiti Vanilla Ice Cream/ Caramel/ Cereal</i>	15
Lemon/ <i>Lemon curd/ sorbet/ sorrel</i>	16
Selection of cheeses from Maître Affineur Antony	20

Dear Guests, if you are affected by allergies, please contact our service staff. We give you our written records about the allergenic ingredients contained in our products

Additives sulphites (2), nitride salt (7)