



Starters

Beetroot tartare/ <i>Mustard seeds/ chives/ purslane</i>	16
Salmon carpaccio/ <i>Asian vinaigrette/ avocado/ calamansi/ raddish</i>	19
Vitello Tonnato/ <i>saddle of veal/ tuna cream/ capers</i>	18
Venison carpaccio/ <i>Walnut/ black garlic/ mushrooms</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
Oxtail mezzelune/ <i>sherryjus/ brown butter foam</i>	19
Sweetbreads/ <i>Radicchio/ Hollandaise/ Celeriac</i>	26
Saddle of Rabbit/ <i>Black salsify/ Truffle/ Foie Gras/ Hazelnut</i>	29
Goose liver variation/ <i>terrine/ ice cream/ physalis/ homemade brioche</i>	32

Pasta

Spaghettini Carbonara/ <i>Guanciale/ Pecorino DOP/ Egg yolk/ Black pepper</i>	18
“Quarkpizokel”/ <i>Brown butter/ fried onions/ Dried fruit/ Gruyère</i>	19
Tagliolini Black Tiger/ <i>Bisque/ Garlic/ Cherry Tomatoes/ Basil</i>	26
Spaghettini/ <i>Black Winter Ruffle/ cream/ Parmesan</i>	28
Homemade Ravioli/ <i>Braised veal filling/ brown butter foam</i>	29

Fish

Faroe Salmon/ <i>Green Thai curry Beurre Blanc/ cauliflower/ oyster mushrooms</i>	34
Sole/ <i>escabeche/ spinach/ potato</i>	45

Meat

Veal goulash/ <i>Quarkpizokel/ pickled vegetables/ sour cream</i>	28
Pork belly/ <i>Ponzu/ pointed cabbage/ lardo/ pineapple</i>	26
Venison filet/ <i>Bacon/ Celeriac/ herbal bread/ Black current</i>	42
Beef fillet/ <i>pepper cream sauce/ green beans/ French fries</i>	45

Dessert

Lydias Tiramisu “classic”	9
Lemon Sorbet/ <i>vodka</i>	9
Sea buckthorn/ <i>sour cream Ice Cream/ hazelnut/ tarragon</i>	18
Curd dumplings/ <i>Nougat/ vanilla sauce</i>	19
Selection of cheeses from Maître Affineur Antony	20