

Welcome to the restaurant of Lloyd Hotel

We strive to work with as many organic and sustainable ingredients as possible. All dishes are prepared in house.

Do you have any dietary or allergy requirements/wishes?
Please let us know.

We will gladly offer more details and advice you on our personal favorites.

3 or 6 oysters - € 8,50/€ 16,00
only the 3 oysters can be included in the 3-course menu

soup

served with baquette

tomato soup with cream and basil - € 7,00

onion soup au gratin - € 7,50

fish soup - € 8,50

voorgerechten

salad with grilled vegetables - € 10,50

roasted figs, supplì al telefono and winter purslane - € 9,50

thinly sliced beetroot with chicory,
fenugreek cheese, walnut and vadouvan oil - € 10,50

scallops with green pea cream and dried iberico ham - € 8,50

varkensbuik, mousse van paté de campagne
en gewelde pruimen - € 9,00

main courses

vegan burger - € 12,50

vegan burger with chips - € 16,50

salad of summer squash, peas, giant bronze, buffalo mozzarella,
roasted pumpkin seeds and balsamic - € 15,50
also available as vegan version with tofu

polenta with gruyère, sautéed beech mushrooms,
cauliflower and spinach - € 16,50

pasta pomodori - € 13,50

pasta vongole - € 16,50

lloyd hotel tuna burger - € 12,50

lloyd hotel tuna burger with chips - € 16,50

cod with artichoke, dried tomato
and pearl barley - € 21,50

lloyd hotel hamburger with bacon - € 11,00

lloyd hotel hamburger with bacon and chips - € 15,00

hotchpotch of savoy cabbage, swede, pear,
aged cheese, bacon and gravy - € 14,50
with meatball - € 17,50

hotchpotch can be served meat free

smoked rump steak with broccoli prepared in three ways
and a gorgonzola flan - € 20,50

filet of wild boar, chocolate red cabbage, potato with horseradish
and an apple fritter - € 20,50

tomahawk (800 gr.) with chimichurri, chips and salad
(for 2 to 3 persons) - € 60,00

3-course menu for €30!

The tomahawk and the selection of
5 cheeses can't be included in the
3-course menu

side dishes

grilled vegetables € 7,00

green salad € 5,50

chips and mayonaise € 5,50

desserts

selection of 3 or 5 cheeses, balsamic syrup,
walnuts and bread with fruit and nuts - € 8,50/€ 12,50

white chocolate pannacotta, gin-tonic ice cream,
blood orange and jelly of px sherry - € 9,00

marinated nectarine, peach sorbet, mascarpone cream
and grilled brioche - € 8,50

tarte tatin with creme fraiche ice cream
and a calvados cream - € 9,00

espresso martini - € 8,50

irish, italian or french coffee - € 8,50