

Welcome to the restaurant of Lloyd Hotel & Cultural Embassy

From the first early-morning breakfast until the last nightcap, we enjoy catering to our guests.

All dishes are prepared in house. Our meat and fish ingredients are from sustainable sources and most of our vegetables are cultivated organically, as close to home as possible. We know our suppliers well and are proud to work with them.

Do you have any dietary or allergy requirements/wishes? Please let us know. We will gladly offer more details and advice about our ingredients, wines, coffee and cocktails, including our personal favourites.

## soup

tomato soup with cream and basil - € 7,00

onion soup au gratin - € 7,50

fish soup - € 8,50

## starters

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

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

slow roasted pork belly, mousse of pate de campagne,  
welled prunes - € 9,00

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

3 or 6 oysters - € 8,50/€ 16,00

the oysters we serve change regularly, please ask our staff  
only the 3 oysters can be included in the 3-course menu

## main courses

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

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

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

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

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

lloyd hotel vintage: paella with chorizo, prawn,  
chicken drumstick and green peas - € 17,50

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

## 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 pedro ximénez 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

## 3-course menu for €30!

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

For our guests with a jetlag, locals with a  
small appetite, kids who don't feel like  
eating vegetables and for everybody else  
who fancies something different, we also  
offer the following:

## pastas, burgers etc.

lloyd hotel hamburger, bacon ..... € 11,00

lloyd hotel hamburger, bacon,  
chips, mayonnaise ..... € 15,00

lloyd hotel tuna burger ..... € 12,50

lloyd hotel tuna burger, chips,  
mayonnaise ..... € 16,50

chips with mayonnaise ..... € 5,50

green salad ..... € 5,50

pasta pomodori ..... € 13,50

pasta vongole ..... € 16,50

toasted sandwich: ham/cheese... € 4,50

- mozzarella and tomato ..... € 6,00

- salami and cheese ..... € 5,00

We also have a menu with tasty snacks  
and bites and other small dishes

lloyd hotel vintage:

espresso martini - € 8,50

irish, italian or french coffee - € 8,50

