

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.

soup

served with baquette

tomato soup with cream and basil.....	€ 7,00
asparagus soup	€ 7,50
with salmon.....	€ 9,25

pain de campagne

served with a small rocket salad

hummus, coriander, almonds (goat's cheese served separately).....	€ 8,50
grilled vegetables	€ 8,50
buffalo mozzarella, tomato	€ 9,50
tuna salad	€ 9,50
smoked salmon, chives' cream.....	€ 11,00
roast beef, horseradish	€ 9,50
cannibal - filet américain, shallots, pili pili.....	€ 10,00

farmlandbread

cheese (mild or gouda extra aged).....	€ 6,00
serrano ham	€ 6,50
cheese croquette	€ 7,50
veal croquette	€ 7,50
shrimp croquette	€ 8,50
slice of bread with jam or peanut butter	€ 2,00

toasted sandwiches

toasted sandwich mozzarella and tomato	€ 6,00
toasted sandwich ham and/or cheese	€ 4,50
toasted sandwich salami and cheese.....	€ 5,00

eggs

served with farmlandbread

poached eggs.....	€ 6,50
fried eggs	€ 8,50
omelette.....	€ 8,50
scrambled eggs.....	€ 8,50

supplements:

ham or cheese or bacon.....	€ 1,00
vegetables.....	€ 1,50
salmon or roast beef.....	€ 1,50
additional ingredients.....	€ 1,50

salads

served with baquette

salad with grilled vegetables - € 10,50
buffalo mozzarella and tomato salad, balsamic dressing and basil - € 11,50
salade of red chard with figs, fregola, spicy gorgonzola and walnut - € 16,50

pasta

served with baquette

pasta pomodori	€ 13,50
ravioli with pumpkin, ricotta and sage.....	€ 16,00
pasta vongole.....	€ 16,50

lunch specials

vegan burger - € 12,50

fish burger - € 12,50

hamburger with bacon - € 12,50

chips with the burgers - € 3,95

hotch potch with stringbeans, shallot,

sundried tomato and aged cheese,

bacon and gravy - € 14,50

with meatball - € 17,50

hotchpotch can be served meat free

grilled sea bass with roasted vegetables,

carrot coulis and antiboise - € 20,50

sous-vide cooked rib-eye with fried polenta and

sundried tomato, field pea cream

and gravy of thyme - € 22,50

3 or 6 oysters - € 8,50 / € 16,00

side dishes

green salad.....	€ 5,50
chips and mayonaise.....	€ 5,50

sweet

yoghurt with lemon and vanilla, grilled pineapple and strawberries-basil ice cream	€ 8,50
rhubarb crumble, sauternes ice cream, orange curd, and jelly of PX-sherry.....	€ 9,00
lloyd hotel apple tart	€ 5,50
strawberry cheesecake	€ 5,50
brownie, gluten free	€ 2,75
bonbons.....	€ 3,50
5 sweet biscuits.....	€ 2,50