

main courses

marinated portobello, pearl barley risotto,
swiss chard and taleggio di grotta - € 16,50

sea bass filet, roasted vegetables, carrot cream
and red pesto - € 20,50

grilled tenderloin steak, celeriac slaw, chips
and béarnaise sauce - € 22,50

salads

grilled vegetables, carrot purée and smoked almonds - € 14,50

burrata and tomato salad, balsamic syrup and basil - € 16,50

caesar salad with poulet noir, anchovy dressing, poached egg,
parmesan cheese and crispy pain de campagne - € 16,50

pastas

pasta all' arrabiata - € 15,50

gnocchi with pumpkin, ricotta, walnut and sage - € 16,00

pasta vongole - € 17,00

lloyd hotel burgers

burgers including chips - € 16,50

vegan lentil-beetroot burger - € 12,50

fish burger - € 12,50

hamburger with bacon - € 12,50

3-course menu for €30!

The 6 oysters and the selection of
5 cheeses can't be included in the
3-course menu.
We charge € 2,50 extra to include the
tenderloin steak in the 3-course menu.

side dishes

green salad € 5,50

grilled vegetables € 7,00

marinated portobello € 5,50

chips with mayonnaise € 5,50

sweet potato chips € 5,50

desserts

chia seeds with mango, coconut sorbet, marinated
mango, fried cashew and almonds - € 8,50

hung yoghurt with lemon and vanilla, grilled pineapple
and strawberry-basil sorbet - € 9,00

sticky toffee cake with crème fraîche ice cream
and caramel sauce - € 9,50

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

espresso martini - € 8,50
irish, italian or french coffee - € 8,50

Welcome to the restaurant of the 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
advise you on our personal favourites.

soup

served with baguette

gazpacho with cucumber, bell pepper and cilantro oil - € 7,00

tomato soup with cream and basil - € 7,00

lukewarm pea soup with mint and green peas - € 7,50

starters

chioggia beet marinated in gin and orange juice with burrata
and crispy pain de campagne - € 9,50

'compressed' watermelon with roasted langoustine
and massala mayonnaise - € 10,50

steak tartare with a cauliflower fritter and picalilly mousse - € 9,50

3 or 6 oysters - € 8,50/€ 16,00