

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

green pea soup, gremolata, spare rib, rye bread
and slab bacon - € 8,00
fish soup - € 8,50

starters

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

dutch blue-veined cheese with puntarelle and membrillo - € 10,50

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

herring tartare, smoked red beetroot and yellow beet tempura - € 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

duck breast with purslane hotchpotch
and sautéed boletus - € 20,50

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

polenta with gorgonzola, sautéed chanterelles,
cauliflower and spinach - € 16,50

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

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

hotchpotch of carrot, white beans, parsnip, apple,
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

olive oil & lemon ice cream with cake, marinated raspberries
and verbena foam - € 8,50

marinated nectarine, peach sorbet, mascarpone cream
and grilled brioche - € 8,00

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

3-course menu for €30

a supplement of € 2,50 will be
charged when ordering the roasted
figs, swordfish or the selection of 5
cheeses.

The tomahawk 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