

STARTERS

3 OR 6 OYSTERS

TOMATO SOUP 🌿 (ALSO POSSIBLE 🌿 🌿)
cream | crispy basil | served with bread

FIELD PEA SOUP (OR 🌿)
sea bass | fresh peas | sour cream

GRILLED PURPURA 🌿
pumpkin tartare | goat's labneh | crème fraîche | smoked almond

SMOKED SALMON
small potato | lemon thyme | radish | ricotta | lime cream

PULLED POULET NOIR
compressed water melon | crunchy egg yolk | curry mayonnaise

MAIN COURSES

CITRUS RISOTTO 🌿
roasted crapaudine | parsnip | little gem | herb oil

SEA BASS
red beet mousseline with chard & apple | langoustine oil

GRILLED VEAL RIB-EYE
apple-avocado salad | pont neuf potatoes | borretane onion | béarnaise sauce

STEAK TARTARE
chopped raw tenderlion | roasted cauliflower | piccalilli-foam | chips and mayonnaise

DESSERTS

'HANGOP' 🌿
vanilla & citrus | french toast made of sugar bread | strawberries | crunchy almond

PANNACOTTA
white chocolate | rhubarb&tarragon | orange-curd | crumble

LLOYD APPLE PIE 🌿
with or without whipped cream

SELECTION OF THREE DUTCH CHEESES 🌿
balsamic syrup | walnuts | fruit and nut bread

€
9,50/17,50

7,50

8,50

10,50

11,00

10,50

19,50

23,50

24,50

21,50

9,50

9,50

5,00

9,50

*Lloyd Hotel is local, and so is our food. 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.*

*Please share your dietary needs, allergies and preferences with us.
Ask our staff for their favorites!*

🌿 = vegetarian 🌿 🌿 = vegan

version: 01-07-2021

LLOYD ESSENTIALS

pastas and salads are served with bread

SPECIAL 12,50
please ask our staff for information about our special

CAESAR SALAD 16,50
Poulet Noir | anchovy | poached egg

BURRATA 🌿 16,50
beetroot | apple | San Daniele ham | pistachio-pesto | Parmigiano

PASTA POMODORI 🌿 13,50
Parmigiano | basil

GNOCCHI A LA ROMANA 16,50
scamorza | bimi | roasted almonds | cherry tomato coulis

LLOYD BURGERS

VEGAN PUMPKIN BURGER | red onion marmalade | lettuce | yellow beet 🌿 🌿
just the burger 12,50
with potato chips and vegan mayonnaise 16,50

HAMBURGER
bacon | red onion marmalade | pickle | tomato | lettuce | hamburger sauce
just the burger 12,50
with potato chips and mayonnaise 16,50

SIDE DISHES

GREEN SALAD 🌿 🌿 5,50

CHIPS WITH MAYONNAISE 🌿 5,50

BUBBLES

DURELLO CAVAZZA SPUMANTE DOC, VENETO	€	6,50/38,00
SAUMUR BRÛT, LOIRE		6,50/38,00
CHAMPAGNE BRÛT GRAND CRU		11,50/70,00

WHITE

ITALY

CADIA 2019, GARDE <i>Pinot grigio & Garganega; hints of wild flowers and fresh fruit. Wine with dry, fresh and soft taste.</i>		4,80/28,00
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FRANCE

DOMAINE JOSEPH GARNIER 2018, CHABLIS <i>Chardonnay; subtle spiciness, flowers, gooseberries, flint. Tasteful acids, ripe exotic fruit and minerality.</i>		7,50/42,50
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CÉPAGE VIOGNIER, GAYDA 2019, LANGUEDOC <i>Viognier; lime, peach, apricot and acacia blossom.</i>		6,00/35,00
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GERMANY

WOLF GRAUER BURGUNDER, 2019, PFALZ <i>Grauburgunder (also Pinot Gris or Pinot Grigio); juicy wine with raspberries and slightly nutty flavours. Fresh minerality and balanced acids.</i>		5,50/32,00
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PHILIP KUHN 2019, PFALZ <i>Sauvignon blanc; juicy aromatic wine, green fruit and fresh acids.</i>		6,75/40,00
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SWEET

CHENIN BLANC 2015, <i>Coteaux du Layon, Domaine des Bleuces, Loire</i>		6,00/38,00
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NIEPOORT RUBY PORT		5,50
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NIEPOORT TAWNY PORT		5,50
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ROSE

FRANCE

HENRI DE RICHEMER ROSE 2019, MARSELAN <i>Marselan; light, dry rose wine, white flowers and rose hip.</i>		4,80/28,00
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RED

PORTUGAL

QUINTA DAS AMORAS 2018, LISBON <i>Castelão, Tinta Miúda, Camarate & Touriga Nacional; soft red wine with the aromas of berries and black currant.</i>		4,80/28,00
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ITALY

SELVAPIANA CHIANTI RUFINA 2016, TUSCANY <i>Canaiolo en Sangiovese; light, earthy tones, subtle rose and cherry aroma</i>		6,00/35,00
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FRANCE

CHATEAU SAINT-HILAIRE MEDOC 2015, BORDEAUX <i>Cabernet Sauvignon & Merlot; Firm wine, strong, round tannins</i>		6,75/40,00
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GERMANY

WEINGUT KNIPSER 2015, PFALZ <i>Blauer spätburgunder; juicy, fresh, light taste</i>		42,00
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SPANJE

MOFO, THE WILD CHILD 2016, TORRO, CASTILLA Y LEÓN <i>Tempranillo : Firm, smokey</i>		5,00/30,00
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