

LAKES

BAR & KITCHEN

À la Carte Starters

18

Homemade steak tartare with king crab, poached quail's egg and avocado cream
-

Thinly sliced beef sirloin, summer oyster, a dressing of soy and yuzu, seaweed and sesame crisp
-

Burrata with fennel salad, avocado, basil, a cream of pepper and potato crisp
-

Salmon tartare with ginger, red beet, seet & sour radish, herring caviar and a cream of horseradish
-

Oysters, seasonal product (**Daily price**)
half dozen / dozen

À la Carte Main Dishes

Sea bass, pan-fried on the skin, with crispy eel, broth of lemon grass, kai-lan and carrot
24
-

Catch of the day
Daily price
-

Roasted plaice with pistachio, parsley, various preparations of artichoke and Champagne Beurre Blanc
24
-

Côte de Boeuf from the lava grill with home-made French fries and a jus of red wine (min. 2 people)
25 p.p.
-

Veal tenderloin with a cream of celeriac, green asparagus and a sauce of chanterelle
24

À la Carte Desserts

Scroppino Lakes style, with prosecco, limoncello and lime sorbet
8
-

Bokkenpoot with champagne ice cream, pistachio and chocolate/raspberry cream
12
-

Tira misu with vanilla ice cream, coffee granita and macaroons
10
-

Bomb of dark chocolate with salted caramel, forest fruit sorbet and yoghurt marshmallow
10
-

Selection of cheeses
15

Lakes Specials

Fried scallops with roasted cauliflower, hazelnut and Beurre Noisette
(*starter*)
25
-

Fried oysters, spring rolls of lobster and tomyam with coconut
(*starter*)
26
-

Acquerello risotto with truffle
(*starter / main dish*)
19 / 25
-

Black leg chicken stuffed with truffle and a jus of laurel
(*main dish*)
27
-

Dry-aged rib-eye with crispy sweetbread
(*main dish*)
27

BIB MENU

(Only available per whole table)

37

Gravad lachs with lime mayonaise, arugula and crispy parmesan
or
Vitello Tonnato *Lakes Style*
-

Veal rib-eye from the lava grill with a jus of rosemary and roasted red onion
or

Catch of the day with seasonal vegetables
-

Melon granita with red fruit and ice cream of yoghurt and sour cream
or

Scroppino, Lakes style, with lemon vodka, prosecco, limoncello and lime sorbet
or

Coffee with sweetmeats

MENU OF THE CHEF

(Only available per whole table)

A selection of our Chef

3 courses	47
4 courses	55
5 courses	65

Allergies? Please inform us.