



## DESSERTS

### **AFFOGATO**

Vanilla ice cream served with caramel, espresso and biscotti (L)

### **CRÈME BRÛLÉE**

Orange crème brûlée (L,G)

### **CHOCO & MANGO**

Vegan chocolate mousse with coconut gel, crumble and mango sorbet (V,G)

### **ICE CREAM / SORBET**

1 scoop of Lucy's ice cream or sorbet. Ask your waiter for the daily flavors (L,G)

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### **TARTE TATIN +5€**

Apple tarte tatin with homemade vanilla ice cream and caramel sauce (L)

### **PISTACHIO +5€**

Pistachio ice cream pie served with roasted pistachios and dark chocolate (L)



LUCY IN THE SKY 

LUCY IN THE SKY 



## DINING FOR TWO

The Dining for Two campaign includes a starter & main course or main course & dessert for you and your companion. Please see the Amex App for further information.

Possible drinks and other food will be paid for regularly at the end of the meal.

You're warmly welcome to our rooftop restaurant!

## STARTERS

### CEVICHE

Whitefish ceviche with young lotus roots, cucumber, red onion, avocado, coriander, plantain banana chips and coconut leche de tigre (M,G)

### TARTARE NO. 6

Beef tartare, egg yolk cream, silver onion, dijon mustard and capers mayonnaise (M,G)

### PIL-PIL GAMBAS

Tiger prawns with chili flakes, garlic, olive oil and Lucy's bread (M,G\*)

### LUCY'S SKAGEN

Lucy's sourdough bread with hand-peeled shrimps, red onion, dill and lemon mayonnaise (L,G\*)

### ROASTED & TRUFFLE

Roasted bell pepper, eggplant and artichoke with togarashi, truffle mayonnaise and yuzu cracker (V,G)

### STARTER SUSHI

6pcs Surimi Uramaki, Salmon nigiri (M,G)

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### LOBSTER BISQUE +5€

Lobster bisque with crispy focaccia and peperoncino oil (L,G\*)

### FOIE GRAS +5€

Duck liver mousse, cherry compote and crispy focaccia (L,G\*)

## SIDES

### JUNGLE SALAD 9€

Papaya salad with carrot, cherry tomatoes, young lotus roots, peanuts, pecans and tamarind dressing (V,G)

### GREEN BOWL 8€

Kale with parmesan, pickled silver onion, lemon dressing and crispy quinoa (L,G)

### LUCY'S FRIES 9€

Lucy's fries with parmesan cheese, herbs and peperoncino chili mayonnaise (L,G)

### BREAD & BUTTER 7€

A basket of house made sourdough bread with whipped butter (L)

### CORN RIBS 8€

Deep-fried corn ribs with spring onion, parsley, togarashi and tajin dressing (L,G)

### POTATOES & HERBS 8€

Potatoes served with garlic herb butter (L,G)

## MAINS

### WHITEFISH

Whitefish with a medley of vegetables, Jerusalem artichoke purée and beurre blanc sauce (L,G)

### TIGER PRAWN PASTA

Linguine pasta with tiger prawns, blue shell mussels, lobster butter, Calabrese chili, garlic and beurre monté sauce (L, G\*)

### PIRI-PIRI CHICKEN

Deep-fried whole corn-fed chicken with confit tomatoes, potato purée and piri-piri sauce (L,G)

### KIMCHI RISOTTO

Vegan kimchi risotto served with soy egg yolk, nori rice cracker (M,G,V\*)

### AUBERGINE

Roasted eggplant seasoned with baharat spice, mint yogurt, pomegranate, pine nuts and green salad (V,G)

### NICOISE À LA LUCY

Seared salmon, kalamata olives, haricot beans, egg, potatoes, nicoise dressing (M,G)

### IBERICO LOIN

Iberico loin with sautéed oyster mushrooms, parsnip purée and red wine sauce (L,G)

### HOLSTEIN SCHNITZEL

Breaded veal sirloin schnitzel served with egg, green peas and hollandaise sauce (L)

### PIKE WALLENBERG

Pike wallenberg with shrimp skagen, whitefish roe, peas, dill and potato purée (L)

### SUSHI PLATTER

12kpl Surimi Uramaki, Grilled salmon nigiri, Ebi nigiri, Salmon nigiri (M)

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### DUCK & ORANGE +5€

Duck breast served with poached baby carrots and orange sauce (L,G)

