

MENU



STARTERS

LYMPHA SALAD

Smoked banana, peanuts, crispy onion, yoghurt and green tomato chutney.

19€

CARNE SALADA

Leek, bitter herbs, vinaigrette, and lovage.

21€

CAULIFLOWER

Vegetable jus, anzuboshi and wood sorrel.

20€

ARCTIC CHAR

Marinated and smoked, served with Garda polenta, butter and sage.

24€

FIRST COURSES

BON BON

Beef tail ragù, marinated purple cabbage and woodland broth.

25€

RIGATONI

Vegetarian carbonara, catalogna chicory, caramelised onion and camembert herb.

22€

RAVIOLI

Pumpkin, chestnut and porcini mushrooms.

24€

SPAGHETTI

Stevia-infused butter, smoked herring and gazpacho.

23€

MAIN COURSES

SALT COD

29€

Chickpea cream with garcinia, fennel, orange and olives.

TRIPE

28€

Fig leaves, oyster leaf and pickled mustard.

ROAST SPRING CHICKEN “BOSCAIOLA”

30€

Mushrooms, sweet potato and its jus.

POLENTA & MILK

26€

Garda polenta, coconut milk, avocado and jalapeño.

DESSERT

GELATO

11€

San Rocco extra virgin olive oil and toasted wheat.

APPLE & HAZELNUT

14€

Raisins, cinnamon and hazelnut praline ice cream.

TARTLET

15€

Garda lemon, strawberries and Lugana passito zabaglione.

ESOTICO

15€

Passion fruit, mango, white chocolate, and peanuts.

COVER CHARGE 5€

Welcome entrée accompanied by homemade bread and crispy pastries, served with San Rocco DOP Garda Bresciano extra virgin olive oil.

FINAL NOTES

Please inform our staff of any allergies.

An allergen list is available upon request.

(All dishes marked with an asterisk contain one or more allergens
or frozen ingredients.)

All fish is blast chilled at -20°C for at least 24 hours.

FOLLOW THE LYMPHA JOURNEY BEYOND THE PLATE.

Discover our special evenings, new dishes, and what happens
behind the scenes in the kitchen.



@lympharistorante