

MENU



STARTERS

LYMPHA SALAD

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

18€

CARNE SALADA

Leek, bitter herbs, vinaigrette, and lovage.

20€

ZUCCHINI FLOWER

Trombetta zucchini, iced almond, and lemongrass and black lemon mayonnaise.

20€

SALT COD

Peach and datterini tomato acqua pazza, with its own pil pil.

22€

FIRST COURSES

BON BON

Oxtail ragù, marinated red cabbage and forest broth.

24€

RIGATONI

Vegetal carbonara, catalogna chicory, caramelized onion and camembert herb.

22€

BOTTONI

Watermelon, goat cheese and cucumber.

22€

SPAGHETTI

Wild garlic pesto, broad beans and Cerignola olive brine.

22€

MAIN COURSES

CHAR

29 €

Purslane, tart herbs, almonds and mascarpone.

“SUMMER” TRIPE

27 €

Fig leaves, oyster leaf and marinated mustard.

ROAST SPRING CHICKEN “BOSCAIOLA”

29 €

Mushrooms, sweet potato and its jus.

POLENTA & MILK

26 €

Garda polenta, coconut milk, avocado and jalapeño.

DESSERT

GELATO

10 €

San Rocco extra virgin olive oil and toasted wheat.

LYMPHA STICK

15 €

80% dark chocolate, yuzu, lemon balm and almonds.

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