# WEEKDAY LUNCH

**CHEFS CHOICE OF THE DAY** 325
**VEAL SKEWER** COUS COUS,TOMATO, POMEGRANATE, HARISSA YOGURTGRILLED PITA, GREEN SALAD
COFFEE AND CHOCOLATE TRUFFLE

## STARTERS & MAINS

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| **GRILLED PITA** CHEF'S SEASONAL SAUCES | 125 |
| **DIRTY SHRIMP FRIES** MAYONNAISE, HORSERADISH, LEMON | 115 |
| **CHARCUTERIE** CHEESE, OLIVES | 175 |
| **OYSTERS** 3/6 PCS. ASIAN DRESSING, YUZU MARINARA SAUCE | 145/270 |
| **WEDGE SALAD** RANCH DRESSING, BACON, CHIVES | 125 |
| **SOUP OF THE DAY** | DAILY PRICE |

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| **PASTRAMI SALAD** BLUE CHEESE, GREEN BEANS, TOMATO AND CROUTONS | 275 |
| **CHINESE CHICKEN SALAD** CRISPY NOODLES, CABBAGE, CHILI, ORANGE, SESAME SEEDS | 280 |
| **GRILLED CHILI CHEESE AVOCADO SANDWICH** POACHED EGG, SPICY HOLLANDAISE SAUCE | 245 |
| **REUBEN SANDWICH BRISKET** CHEDDAR CHEESE, SAUERKRAUT, RUSSIAN DRESSING, HORSERADISH | 245 |
| **THE LYDMAR BURGER** BOURBON-CARAMELIZED ONION, CHEDDAR CHEESE, PICKLED CUCUMBER | 245 |

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| **VEAL SKEWER** COUS COUS,TOMATO, POMEGRANATE, HARISSA YOGURT | 195 |
| **RISOTTO** MUSHROOMS, ARUGULA, PARMESAN | 265 |
| **CIDER-STEAMED BLUE MUSSELS** GARLIC CROUTONS, SAFFRON AIOLI | 265 |
| **GRILLED SALMON** BROCCOLI, CAULIFLOWER, SAFFRON SAUCE | 265 |
| **LAMB SIRLOIN** BEETROOT, PUNTARELLE , CHÈVRE | 295 |
| **NEW YORK STRIP STEAK** BAKED TOMATO, CAFÉ DE PARIS BUTTER | 395 |

## SIDES

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| **GREEN SALAD** HONEY MUSTARD DRESSING | 75 |
| **CAESAR SALAD** | 105 |
| **FRESH TOMATO SALAD** | 75 |
| **FRENCH FRIES** MAYONNAISE | 75 |
| **FRENCH FRIES** TRUFFLE MAYONNAISE | 105 |
| **SOUR CREAM MASHED POTATOES** | 75 |
| **MAC 'N' CHEESE** | 95 |

## SWEETS

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| **"KEY LIME PIE"** LIME MOUSSE, MERINGUE, LEMON BALM SORBET, CRUMBLE | 105 |
| **CHOCOLATE ICE CREAM** CHOCOLATE CHIP COOKIE, CHOCOLATE RUM SAUCE | 95 |
| **CHOCOLATE TRUFFLE** | 65 |
| **A PIECE OF CHEESE** CARAMELIZED ONION FOCACCIA, BLOOD ORANGE MARMALADE | 85 |

Lydmar Hotel