



The Taste of a Timeless Place

Overlooking the sea of Sorrento, Hotel Lorelei Londres is steeped in a history that spans centuries. From its ancient Roman origins to the Belle Époque, its halls have welcomed travelers, artists and intellectuals from around the world, captivated by the extraordinary beauty of the Gulf of Naples.

Today, within this exclusive setting, Ristorante Lorelei, under the guidance of Chef Ciro Sicignano, offers a contemporary interpretation of Campania's culinary heritage through a gastronomic journey shaped by tradition, technique and creativity.





*I believe that the real innovation
is the respect of tradition.*

For this reason for me it's very important to visit the places and meet the people. They reveal the character of the land and give you inspiration, they help you to understand the typical local products always with respect towards the nature.



Tasting Menu

Lorelei

195,00

A eight-course menu with fresh products from the local market inspired by the creativity of our Chef Ciro Sicignano.

Wine pairing

145,00

Sorrento today

170,00

Raw red shrimps marinated with roasted olive oil, cuttlefish lard, mediterranean sauce, green beans and finger lime **.

Eggplant “Perline” with smoked ricotta cheese, black garlic and basil.

Scampi ravioli, mozzarella, caviar and black truffle.

Larded amberjack with crunchy hazelnuts and cherries.

Sorrento lemon mousse, walnut cake with extra virgin olive oil powder and wild herbs gelée.

Wine pairing

120,00

The tasting menus are available only for the entire table



Vegetables Garden

170,00

A five-course vegetarian or vegan menu with fresh products from the local market inspired by the creativity of our Chef.

Wine pairing

120,00

The tasting menus are available only for the entire table



Menù à la Carte

2 Courses and 1 Dessert € 120,00 p.p

3 Courses and 1 Dessert € 150,00 p.p

Starters

Journey into the deep sea

Catch of the day selection, served raw and delicately marinated, homemade seafood charcuterie, crustaceans and molluscs **.

Raw red shrimps marinated with roasted olive oil with cuttlefish lard, mediterranean sauce, green beans and finger lime **.

Scampi “Pizzaiola style” with tomato sauce, fresh oregano and crisp sourdough with sweet italian peppers and buffalo mozzarella cream.

Eggplant “Perline” with smoked ricotta cheese, black garlic and greek basil.

“Pezzata Rossa” beef tartare, “Scapece-style” zucchini with lemon scented Provolone del Monaco emulsion and grated egg yolk.

First Courses

Carnaroli rice with cuttlefish, prawns, sea truffle, yellow peaches and zucchini flower.

“Gagnano” Spaghetti with short-necked clams, baby squid with citrus and Caponata coulis.

“Gagnano” Eliche with white grouper sauce, yellow zucchini and lemon.

Scampi ravioli, mozzarella, caviar and black truffle.

Cappelletti with Guinea fowl Genovese sauce, celeriac and Vin Santo.



Main Courses

Catch of the day in traditional "Acqua pazza" sauce with white fish, shellfish and crustaceans.

Sole stewed with zucchini and their flowers.

Larded amberjack with crunchy hazelnuts and cherries.

“Milk-fed veal” or “Scottona beef” in bone marrow crust, citrus swiss chard, chickpea panissa and forest floor.

Seared lamb with puff potatoes and roasted tomatoes, endive and buffalo yogurt.



Dessert

Smoked ricotta cheese cream, crispy puff pastry, citrus soft gelée, honey and chamomile sorbet.

Sorrento lemon mousse, walnut cake with extra virgin olive oil powder and wild herbs gelée.

Buffalo milk kefir, cocoa nib crumble, cherry and fig leaf sorbet.

Summer vegetables tarte with sugar crystals, yogurt cream, dulce de leche ganache and "Monti Lattari" herbs sorbet.

“Espresso Napoletano” coffee cake, Amatika chocolate ganache, apricot sorbet and basil.

Express ice cream (minimum 2 people)

Preparation: 15 min.

Bourbon vanilla ice cream freshly creamed
accompanied by chocolate and wild berries
sauces and different type of grains and brioche.

Cheese Selection

“Home made bread with pure chocolate, Sorrento’s walnuts and jams”.





Prices in Euro

In accordance with Reg. CE 1169/11 we remind our Guests that some dishes could contain allergens. Please, feel free to contact our personnel if you need further information. Dishes not marked with a star are prepared with fresh food and slaughtered on site at the temperature of -18°C to ensure food quality and safety. Products marked with a star (*) are frozen. With two star (**): fish for raw consumption prior remediation treatment in accordance with the requirements of Reg. 853/04, Annex 3.



Hotel Lorelei Londres

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