



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, Controne beans, chestnuts and finger lime **.

White fish sausage, turnip greens and buffalo mozzarella.

Scampi ravioli, mozzarella, caviar and black truffle.

Larded amberjack with crunchy hazelnuts and pomegrenade.

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

Raw red shrimps marinated with roasted olive oil with cuttlefish lard, Controne beans, chestnuts and finger lime **.

Scampi with romanesco broccoli, sourdough crisp, creamy ricotta and black truffle.

White fish sausage, turnip greens and buffalo mozzarella.

Variation of cauliflower with saffron and thyme emulsion.

“Pezzata Rossa” beef tartare, warm parmesan foam, limoncello gelée, brussels sprouts and grated egg yolk.

First Courses

Carnaroli Risotto with mushrooms, truffle and “Scottona” beef tartare, oyster emulsion and ’nduja.

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

“Gagnano” Eliche with white grouper sauce, pumpkin and turnip greens with chilli.

Scampi ravioli, mozzarella, caviar and black truffle.

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



Main Courses

Charcoal-grilled “Catch of the Day”, sea urchin emulsion and autumn vegetable giardiniera.

Sole in provola cheese broth, truffle potato purée and “Minestra Maritata”.

Larded amberjack with crunchy hazelnuts and pomegranate.

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

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



Dessert

Vanilla mousse with chestnut cream, seared stale bread with Vin santo, black truffle, wild herbs and berries.

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

Grapes, fior di ricotta cream, cocoa crumble and Maldon sea salt.

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

Caramelised "Annurca" apples, almond milk and coffee mousse, carob crisp.

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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