

VIDA MENU

Autumn 2019

Salmon Sashimi „VIDA Style“

papaya : wasabi : radish

Foamed Bouillabaisse

with roasted bread and Rouille sauce

Cod

Ras el Hanout : pumpkin : wild mushrooms

Deer Calf from the Müritz National Park

sweet potato : red cabbage „Vida“ : patisson

Vanilla Cream

mandarin : walnut : thyme

or

Seasonal Raw Milk Cheese

for an extra charge of 10 €

Menu	68
without soup	59
with red shrimp	+ 25

Wine accompaniment	42
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Origin
Cod : Norway / Salmon : Scotland
Red Shrimp, Sea Bass : Mediterranean Sea / Foie Gras : France
Deer Calf : Germany / Beef : Australia



Preise in € inkl. MwSt.

APPETIZERS

Fish Soup - Bouillabaisse „VIDA“ with roasted bread and Rouille sauce	16
Carpaccio of Beetroot goat cheese : guacamole : poached quail egg	17
Salmon Sashimi „VIDA Style“ papaya : wasabi : radish	18
Beef Tatar „from Paris to Seoul“ kimchi : miso : radish	18

FISH

Cod Ras el Hanout : pumpkin : wild mushrooms	29
Sea Bass „Acqua Pazza“ zucchini : capers : olive polenta	32
Red Shrimp roasted with „Miso Salsa“, lime curry and baby corn praline with pepperoni vinaigrette and garden pea	37

MEAT

Taglierini „braised Salsiccia“ filet tips : sugo : pecorino	19
Deer calf from the Müritz National Park sweet potato : red cabbage „Vida“ : patisson	28
Salt marsh lamb shallots jus : caponata : sage gnocchi	30
Fillet of Beef two sauces : grilled vegetables : triplets ...with fried foie gras	35 +12
or as Chateaubriand for two (450g)	84

DESSERT

Crème brûlée coconut : curry : pineapple	13
Vanilla Cream mandarin : walnut : thyme	13
Seasonal Raw Milk Cheese with fig mustard	16
<i>...we recommend</i>	
Homemade Petits Fours	8

