

VIDA MENU

Winter 2020

Char „Ceviche“

lettuce : radish : apple

Tom Kha Gai

with shiitake, shrimp & coriander

Filet of Lemon Sole & Sardine

coleslaw : potato : vegetables

Sirloin of Salt Marsh Lamb

olive jus : sugar pea : carrot

An Apple a Day

lemongrass : rum : almond

or

Seasonal Raw Milk Cheese

for an extra charge of 10 €

Menu	68
without soup	59
with red shrimp	+ 27

Wine accompaniment	42
--------------------	----

Origin
Lemon Sole : Iceland / Char, Calf : Germany
Red Shrimp : Mediterranean / Red Mullet, Foie Gras : France
Lamb : New Zealand/ Beef : Australia



prices in € incl. tax

APPETIZERS

Tom Kha Gai with shiitake, shrimp & coriander	9
Vitello Tonnato of boiled veal beetroot : parsley root : wasabi	16
Char „Ceviche“ lettuce : radish : Granny Smith	18
Beef Tatar tabouleh : avocado : Ras el Hanout	18
CAVIAR „Caspian Gold Premium Selection“	10g 28 20g 53

FISH

Filet of Lemon Sole & Sardine coleslaw : potato : onion bouillon	29
Red Mullet „rouget barbet“ white tomato foam : artichoke : spinach	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
Sirloin of Salt Marsh Lamb olive jus : sugar pea : carrot	29
Fillet & Veal Loin wild broccoli : wild mushrooms : pommes duchesse	32
Fillet of Beef two sauces : grilled vegetables : triplets ...with fried foie gras	35 +12
or as Chateaubriand for two (450g)	86

DESSERT

Grand Cru Chocolate basil : mocha : amarena icecream	13
An Apple a Day lemongrass : rum : almond	13
Seasonal Raw Milk Cheese with fig mustard	16
<i>...we recommend</i>	
Homemade Petits Fours	8

