

VIDA MENU

Autumn 2020

Swordfish „Sake Nanban“

papaya : wasabi : yoghurt

Foam Soup of Curry & Lemongrass

with wild shrimp

Stone Bass & North Sea Crab

lettuce : chanterelles : horseradish

LaMila Iberico Presa

paprika : broad bean : chorizo

Culture - Pear

oatmeal : passion fruit : dill

or

Seasonal Raw Milk Cheese

for an extra charge of 10 €

Menu	73
without soup	64
with red shrimp	+ 28

Wine accompaniment	42
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Origin

Stone Bass : Iceland / Red shrimp, Sea bass,
Swordfish : Mediterranean / Foie Gras, Duck : France
Iberico : Spain / Beef, Wagyu : Australia



prices in € incl. tax

APPETIZERS

Foam Soup of Curry & Lemongrass with wild shrimp	9
Pastrami of Duck Breast Frankfurt green herbs : beets : goat cheese	18
Swordfish „Sake Nanban“ papaya : wasabi : yoghurt	19
tOmAtE !! thai asparagus : coriander : coconut ...with lobster	16 +24
... KAVIAR „Caspian Gold Premium Selection“ 10g	28
20g	53

FISH

Stone Bass & North Sea Crab lettuce: chanterelles : horseradish	29
Seabass „Wild Catch“ artichoke : zucchini : fregola sarda	32
Red Shrimp red prawn roasted with coriander, pak choi and red curry praline of red shrimp with peperoni vinaigrette and sweet potato	37

MEAT

Fettuccine „VIDA Pesto“ fillet tips : melted tomatoes : ricotta	19
LaMila Iberico Presa paprika : broad bean : chorizo	29
Jack's Creek WAGYU Steak primal carrot : cauliflower : nashi	35
Fillet of Beef two sauces : grilled vegetables : triplets ...with fried foie gras	36 +12
or as Chateaubriand for two (450g)	87

DESSERT

Mint Cucumber Mint chocolate : cookie	14
Culture - Pear oat flakes : passion fruit : dill	14
Seasonal Raw Milk Cheese with fig mustard	16
...we recommend	
Homemade Petits Fours	8.5

