

VIDA MENU

Summer 2021

Sea Bass Sashimi

Tiger's milk : papaya : soy cucumber

Foamed Bouillabaisse

with salad of clams

Eagle Fish

aubergine : fennel : chorizo fideuà

Salt Meadow Lamb

with pea pods : artichoke : gremolata

Sweet Potato

lemon : oats : vanilla

or

Seasonal Raw Milk Cheese

for an extra charge of 10 €

| | |
|-----------------|------|
| Menu | 73 |
| without soup | 64 |
| with red shrimp | + 28 |

Wine accompaniment 42

Origin

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



prices in € incl. tax

APPETIZERS

| | |
|--|-----|
| Foamed Bouillabaisse with salad of clams | 9.5 |
| Mozza Buffala date tomato : basil : focaccia | 17 |
| Asian BANG BANG Chicken peanut sauce : coriander : carrot and ginger salad | 18 |
| Sea Bass Sashimi Tiger's milk : papaya : soy cucumber | 19 |
| Steak Tartare parmesan : truffle cream : pickled onion | 21 |
| ... with KAVIAR „Caspian Gold Premium Selection“ | |
| 10g | 28 |
| 20g | 53 |

FISH

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| Eagle Fish aubergine : fennel : chorizo fideuà | 28 |
| Fillet of Sole green sauce : endive : caper & olive | 34 |
| Red Prawn red prawn roasted with coriander, pak choi and red curry praline with pepperoni vinaigrette | 39 |

MEAT

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|---|-----------|
| Cannelloni „Braised Salsiccia“ fillet tips : tomato sauce : ricotta | 19 |
| Black Angus Beef Rib „36 hrs Braised Ribs“ pepper sauce : green asparagus : spicy potato mousseline | 32 |
| Salt Meadow Lamb with pea pods : artichoke : gremolata | 34 |
| Fillet of Beef two sauces : grilled vegetables : triplets ...with fried foie gras | 37 +12 |
| or as Chateaubriand for two (450g) | 87 |

DESSERT

| | |
|---|----|
| Sweet Potato lemon : oats : vanilla | 14 |
| VIDA Delice strawberry : chocolate : tonka bean | 14 |
| Seasonal Raw Milk Cheese with fig mustard | 16 |
| ...we recommend | |
| Homemade Petits Fours | 9 |

