

VIDA MENU

Late Summer 2021

Marinated Fjord Trout

citrus : miso cream : black salsify

Pumpkin Cream Soup „Curry & Lemongrass“

with pulled beef rib

Codfish

pea pods : green curry : tomato

Label Rouge Duck Breast

spitz cabbage : celery : cranberries

Wanderlust!

passion fruit : mango : coconut

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
Codfish : Norway
Sea Bass : Mediterranean / Foie Gras, Duck : France
Veal : Germany/ Beef : Australia



prices in € incl. tax

APPETIZERS

Pumpkin Cream Soup „Curry & Lemongrass“ with pulled beef rib	9.5
Praline of Goat Cheese beetroot : wasabi : spiced lentils	17
Chicken Masala „Gâteau“ pumpkin : shii take : spring cress	18
Marinated Fjord Trout citrus : miso cream : black salsify	19
Steak Tartare parmesan : truffle cream : pickled onion	21
... with KAVIAR „Caspian Gold Premium Selection“	
10g	+ 28
20g	+ 53

FISH

Codfish pea pods : green curry : tomato	32
Sea Bass & Mussel lettuce hearts : saffron : fennel	34
Red Prawn red shrimp roasted, praline & marinated with coconut, apple and Gai Lan	39

MEAT

Cannelloni „Braised Salsiccia“ fillet tips : tomato sauce : ricotta	19
Label Rouge Duck Breast spitz cabbage : celery : cranberries	32
Veal Sirloin wild mushrooms : young spinach : potato	34
Fillet of Beef two sauces : grilled vegetables : triplets ...with fried foie gras	37 + 12
or as Chateaubriand for two (450g)	87

DESSERT

Wanderlust! passion fruit : mango : coconut	14
Chocolate Cannelloni french toast ice cream : almond : pear	14
Seasonal Raw Milk Cheese with fig mustard	16
<i>...we recommend</i>	

Homemade Petits Fours	9
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