

VIDA MENU

Autumn 2021

Wild Shrimp

coconut : coriander : spiced pineapple

Chestnut Cream Soup

with parsley root and apple

Fried Haddock Fillet

lemon butter : pea & carrot : lardo

Heritage Black Angus Flank Steak

truffle jus : corn : mustard kale

Crème brûlée : Orange Blossom

white chocolate : honey cake spice

or

Seasonal Raw Milk Cheese

for an extra charge of 10 €

Menu		73
without soup		64
with lobster	+	28

Wine accompaniment		42
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Origin
Redfish, Haddock : Iceland
Tuna : Spain / Lobster : Canada
Venison : Germany/ Beef : Australia



prices in € incl. tax

APPETIZERS

Chestnut Cream Soup with parsley root and apple	9.5
Pumpkin Gâteau celery : mandarin : brioche	17
Wild Prawn coconut : coriander : spiced pineapple	19
Tuna „Marrakech“ aubergine : saffron : Ras el Hanout	20
Steak Tartare „VIDA“ black salsify : miso : pear ... with KAVIAR „Caspian Gold Premium Selection“	22
10g	+ 28
20g	+ 53

FISH

Iceland Redfish Fillet cauliflower : hazelnut : parsley	32
Fried Haddock Fillet lemon butter : pea & carrot : lardo	34
Lobster roasted lobster, praline marinated with coconut, apple and Gai Lan	39

MEAT

Cannelloni „braised Salsiccia“ fillet tips : tomato sugo : ricotta	19
Venison from Müritz National Park red cabbage „Vida“ : celery : napkin dumplings	32
Heritage Black Angus Flank Steak truffle jus : corn : mustard kale	34
Fillet of Beef two sauces : grilled vegetables : triplets ...with Surf & Turf with lobster	37 + 28
or as Chateaubriand for two (450g)	87

DESSERT

Crème brûlée „Orange Blossom“ white chocolate : honey cake spice	14
Champagne Mousse blackcurrant : popcorn ice cream	14
Seasonal Raw Milk Cheese with fig mustard	16
<i>...we recommend</i>	
Homemade Petits Fours	9

