

# VIDA MENU

Winter 2022

## Duck „Teriyaki

avocado : mango : pak choi

## Tom Kha Gai

with Shii Take and prawn

## Skrei „the Gold of the Lofoten“

potato : leek : cucumber

## Simmental Beef

BBQ carrot : wild broccoli : pommes duchesse

## Bircher Muesli

apple : yoghurt : oats

or

## Seasonal Raw Milk Cheese

for an extra charge of 10 €

Menu		76
without soup		68
with lobster	+	29

Wine accompaniment 49

Origin

Salmon : Scotland

Skrei : Norway / Pike perch : IJselmeer / Duck, corn poulard : France

Simmental beef : Germany/ Beef fillet : Australia



prices in € incl. tax

## APPETIZERS

Tom Kha Gai with shii take and prawn	10
Beetroot & Randen goat cheese : dill : wasabi	18
Salmon „Label Rouge“ celery chilli vinaigrette : tomato : sour cream	20
Duck „Teriyaki“ avocado : mango : pak choi	21
Steak Tartare „VIDA“ potato mousse : roasted onion : belper tuber ... with KAVIAR „Caspian Gold Premium Selection“	23
10g	+ 28
20g	+ 53

## FISH

Skrei „the Gold of the Lofoten“ potato : leek : cucumber	32
Pikeperch pumpkin : mushroom : chives	34
Lobster roasted lobster, praline & marinated with coconut, apple and Gai Lan	42

## MEAT

Cannelloni „braised Salsiccia“ fillet tips : tomato sugo : ricotta	20
Supreme of Corn Poulard white truffle foam : savoy cabbage : celery	32
Simmental Beef BBQ carrot : wild broccoli : french fries duchesse	34
Fillet of Beef two sauces : grilled vegetables : triplets ...with Surf & Turf with lobster	38 + 28
or as Chateaubriand for two (450g)	89

## DESSERT

Grand Cru Chocolate pineapple : chilli : pistachio	14
Bircher Muesli apple : yoghurt : oats	14
Seasonal Raw Milk Cheese with fig mustard	16
...we recommend	
Homemade Petits Fours	9

