

VIDA MENU

Spring 2022

Ceviche of Loup de Mer
sweet potato : fennel : miso

Aubergine Tartare
confit honey tomato : pine nuts : beech mushrooms

Wild Garlic Soup
with pulled pork

Wild Garlic Cream Soup
with green asparagus

Iceland Redfish
green curry : pea : thai mint

Green Curry
falaffel : pea : thai mint

Salt Meadow Lamb
artichoke : aubergine : courgette

Stuffed Artichoke
fresh herb jus : aubergine : courgette

Chocolate
caramel : mocha : passion fruit

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or

Seasonal Raw Milk Cheese
for an extra charge of 10 €

Menu 76
without soup 68
with lobster + 29

Menu vegetarian 65
without soup 57

Wine accompaniment 49

Origin
Sea bass, Loup de Mer : Mediterranean/ Redfish : Iceland / Lobster : Canada
Lamb, Veal : Germany/ Beef Fillet : Australia



prices in € incl. tax

APPETIZERS

Wild Garlic Cream Soup with pulled pork	10
Aubergine Tartare confit honey tomato : pine nuts : beech mushrooms	18
Pork Belly Yuzu : cucumber : nut butter	20
Loup de Mer Ceviche sweet potato : fennel : miso	21
Steak Tartare „VIDA“	23
Ras el Hanout : carrot : rose vinaigrette	
... with KAVIAR „Caspian Gold Premium Selection“	
10g	+ 28
20g	+ 53

FISH

Iceland Redfish green curry : pea : thai mint	34
Eagle Fish fresh herb jus : green asparagus : potato & wasabi	32
Lobster roasted lobster, praline & marinated with coconut, apple and Gai Lan	44

MEAT

Cannelloni „braised Salsiccia“ fillet tips : tomato sugo : ricotta	20
Salt Meadow Lamb artichoke : aubergine : courgette	34
Veal Involtini risotto alla milanese : bimi : pear	32
Fillet of Beef two sauces : grilled vegetables : triplets ...with Surf & Turf with lobster	38 + 28
or as Chateaubriand for two (450g)	89

DESSERT

Pumpkin Dessert mascarpone : white chocolate : bergamot	14
Chocolate caramel : mocha : passion fruit	14
Seasonal Raw Milk Cheese with fig mustard	16
<i>...we recommend</i>	
Homemade Petits Fours	9

