

VIDA MENU

Early Summer 2022

Fjord Trout

green curry : Tom Kha Gai : mandarin orange

Kohlrabi

goat Cheese : pistachio : tarragon

Gazpacho „Andaluz“

watermelon : scallop

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watermelon : multicoloured courgettes

Dorade Rosé

saffron foam : cauliflower : chorizo fideuà

Fideuà

saffron foam : cauliflower : basil

Veal from „Peter's Farm

pine nut jus : young spinach : truffle tarte

Truffle Tart

young spinach : endive : caper & olive

Mango Dessert

exotic : yoghurt : coconut

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or

Seasonal Raw Milk Cheese

for an extra charge of 10 €

Menu 76
without soup 68

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

Gazpacho „Andaluz“ watermelon : scallop	12
Kohlrabi goat cheese : pistachio : tarragon	18
VIDA Summer Roll US beef pastrami : guacamole : coriander	20
Fjord Trout green curry : Tom Kha Gai : mandarin orange	21
Steak Tartare „VIDA“ tomato : kimchi : miso ... with KAVIAR „Caspian Gold Premium Selection“	24
10g	+ 28
20g	+ 53

FISH

Dorade Rosé saffron foam : cauliflower : chorizo fideuà	32
Fillet of Sole „roasted in one piece“ celery : endive : caper & olive	48
Arroz con Bogavante „lobster stew“	54

MEAT

Cannelloni „braised Salsiccia“ fillet tips : tomato sugo : ricotta	20
Iberico fregola sarda : paprika relish : leek	32
Veal Cutlet from „Peter’s Farm“ pine nut jus : young spinach : truffle tart	34
Fillet of Beef two sauces : grilled vegetables : triplets	38
or as Chateaubriand for two (450g)	89

DESSERT

Mango Dessert exotic : yoghurt : coconut	14
Chocolate & Pear brownie : spelt : vanilla	14
Seasonal Raw Milk Cheese with fig mustard	16
...we recommend	
Homemade Petits Fours	9

