

VIDA MENU

Autumn 2022

Ikarimi Salmon

garden cucumber : honey mustard : dill

Beetroot Salad

goat cheese : melon : wasabi

Curry and Lemongrass Foam Soup

with wild shrimp

Foam Soup of Curry and Lemongrass

with orange-fennel

Rockfish & North Sea Crab

carrots with mustard : mint mousseline :
potato bordure

Homemade Tofu

carrots with mustard : mint mousseline :
potato bordure

Corn Poulard „Asia Style“

black sesame beans : sweet potato :
grilled chinese cabbage

Grilled Chinese Cabbage

black sesame beans : sweet potato :
asian vinaigrette

Coffee Dessert

pineapple : hazelnut crunch

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pineapple : hazelnut crunch

or

Seasonal Raw Milk Cheese

for an extra charge of 10 €

Menu	78
without soup	69
with lobster	+ 34

Menu vegetarian	67
without soup	59

Wine accompaniment	53
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Origin

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



prices in € incl. tax

APPETIZERS

Curry and Lemongrass Foam Soup with wild shrimp	12
Beetroot Salad goat cheese : melon : wasabi	19
Scallop „Vida Style“ jerusalem artichoke : tarragon : lime	21
Ikarimi salmon garden cucumber : honey mustard : dill	22
Steak Tartare „VIDA“ mixed pickles : quinoa : japanese 7 spice ... with KAVIAR „Caspian Gold Premium Selection“	24
10g	+ 28
20g	+ 53

FISH

Rockfish & North Sea Crab carrots with mustard : mint mousseline : potato bordure	34
Fillet of Sole „roasted in one piece“ celery : endive : caper & olive	52
Lobster garden pea : anise : miso hollandaise	48

MEAT

Cannelloni „braised Salsiccia“ beef tournedo : tomato sugo : ricotta	24
Asia Style“ Corn Poularde black sesame beans : sweet potato : grilled chinese cabbage	32
Rack of Lamb „Herb Crust“ aubergine : fennel : sunflower seed cous cous	38
Fillet of Beef two sauces : grilled vegetables : triplets	42
or as Chateaubriand for two (450g)	94

DESSERT

Burnt Cream with White Chocolate poached pear : caramel ice cream	14
Coffee Dessert pineapple : hazelnut crunch	14
Raw Milk Cheese from Backensholzer Bio Hof with fig mustard	16
<i>...we recommend</i>	
Homemade Petits Fours	9

