

# VIDA MENU

Autumn 2022

## Sandalwood Salmon

beetroot : horseradish : quinoa

## Pumpkin Variation

rocket salad : baked capers : lemon

## Cream of Chestnut Soup

with pastrami from duck

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with Shii Take

## Redfish

lime foam : lettuce hearts :

grilled potato

## Grilled Potato

lime foam : lettuce hearts :

parmesan

## Venison from the Müritz National Park

red cabbage „Vida“ : celery :

topfen dumplings

## Tempeh

red cabbage „Vida“ : celery :

topfen dumplings

## Spiced Chocolate

orange : almond

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or

## Seasonal Raw Milk Cheese

for an extra charge of 10 €

Menu	78
without soup	69
with lobster	+ 34

Menu vegetarian	68
without soup	59

Wine accompaniment	55
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Origin

Tuna : Mediterranean / Redfish, Leng Fish : Iceland

Salmon : Scotland / Lobster : Canada

Venison, veal : Germany/ Beef fillet : Australia



prices in € incl. tax

## APPETIZERS

<b>Cream of Chestnut Soup</b> with pastrami from duck	12
<b>Variation of Pumpkin</b> miso : cranberry : lemon thyme	19
<b>Sandalwood Salmon</b> beetroot : horseradish : quinoa	21
<b>Vitello Tonnato „Vida Style“</b> rocket salad : baked capers : lemon	22
<b>Steak Tartare „VIDA“</b> black salsify : organic egg yolk : nut butter crumble ... with KAVIAR „Caspian Gold Premium Selection“	24
10g	+ 28
20g	+ 53

## FISH

<b>Iceland Redfish „Pico de Gallo“</b> lime foam : lettuce hearts : grilled potato	34
<b>Ling Fish</b> pumpnickel crumble : saffron verbena : parsley root	36
<b>Lobster „roasted, Praline, Dim Sum“</b> green curry : coconut : leek	49

## MEAT

<b>Cannelloni „braised Salsiccia“</b> beef tournedo : tomato sauce : ricotta	24
<b>Tenderloin &amp; Cheek of Veal</b> almond spinach : carrot : herbal gnocchi	37
<b>Venison from the Müritz National Park</b> red cabbage „Vida“ : celery : topfen dumplings	38
<b>Fillet of Beef</b> two sauces : grilled vegetables : triplets	42
or as	95
<b>Chateaubriand for two (450g)</b>	

## DESSERT

<b>Spiced Chocolate</b> orange : almond	14
<b>Bircher Muesli „Vida Style“</b> green apple : yoghurt : tarragon	14
<b>Raw Milk Cheese from Backenscholzer Bio Hof</b> with fig mustard	16
<i>...we recommend</i>	
<b>Homemade Petits Fours</b>	9

