

VIDA MENU

Winter 2023

Fjord Trout

avocado : curry : cilantro salsa

Roots with Sheep's Milk

beech mushrooms : sea buckthorn :
black garlic

Carrot & Ginger Foam Soup

with veal cheek salad

Carrot & Ginger Foam Soup

with carrot and fennel salad

Skrei – Winter Cod at its best

saffron fennel : dill : potato terrine

Potato Terrine

saffron fennel : dill : creamy leek

Salt Marsh Lamb

tumbet „mallorquin“: aubergine :
basil

Tumbet „mallorquin“

aubergine : cous cous : caper sauce

Beetroot & Champagne

pistachio : orange

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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

Fjord Trout, Cod: Norway/ Meager: Mediterranean

Lobster : Canada

Lamb, Fillet of Beef: Germany/ Poularde: France



prices in € incl. tax

APPETIZERS

Carrot & Ginger Foam Soup with veal cheek salad	13
Roots with Sheep's Milk beech mushrooms : sea buckthorn : black garlic	19
Ceviche „leche de tigre“ coconut : lime : sweet potato	21
Fjord Trout avocado : curry : cilantro salsa	22
Steak Tartare „VIDA“ baked onion : truffle : rye bread ... with KAVIAR „Caspian Gold Premium Selection“	24
10g	+ 28
20g	+ 53

FISH

Fried Meager „Aqua Pazza“ artichoke : capers : tomato ragout	34
Skrei - Winter Cod at its best clam crust : saffron fennel : dill	36
Lobster „roasted, Praline, Dim Sum“ green curry : coconut : leek	49

MEAT

Cannelloni „braised Salsiccia“ beef tournedo : tomato sauce : ricotta	24
Salt Marsh Lamb tumbet „mallorquin“: aubergine : basil	37
Coq au vin braised vegetables : pork belly : confit potatoes	36
Fillet of Beef two sauces : grilled vegetables : triplets	42
or as Chateaubriand for two (450g)	95

DESSERT

Beetroot & Champagne pistachio : orange	14
Chocolate & Passion Fruit Crémeux : mint	14
Raw Milk Cheese from Backensholz Organic Farm with fig mustard	16
<i>...we recommend</i>	
Homemade Petits Fours	9

