

# VIDA MENU

Spring 2023

## Mackerel Escabeche

tomato : paprika : thyme crunch

## Homemade Labneh

chicory : sea buckthorn : apple

## Wild garlic Cream Soup

with duck pastrami

## Wild Garlic Cream Soup

with enoki mushrooms

## Iceland Redfish

shellfish foam : celery : ravioli

## Arancino

pea : morel : nut butter

## Iberico Secreto of Blázquez

chimichurri : corn : BBQ

## Polenta

chimichurri : corn : green asparagus

## Chocolate & Mango

lemongrass : yoghurt

## Chocolate & Mango

lemongrass : yoghurt

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
--------------------	----

Origin

Mackerel : North Sea/ Scallop, Monkfish : Norway  
Redfish : Iceland / Lobster : Canada/Iberico : Spain  
Veal: Germany/ Beef Fillet : Australia



prices in € incl. tax

## APPETIZERS

<b>Wild Garlic Cream Soup</b> with duck pastrami	13
<b>Homemade Labneh *vegetarian*</b> chicory : sea buckthorn : apple	19
<b>Mackerel Escabeche</b> tomato : paprika : thyme crunch	22
<b>Scallop „Fingerlimes“</b> herbal broth : radish : umeboshi	23
<b>Steak Tartare „VIDA“</b> avocado : organic egg yolk : asian red cabbage ... with KAVIAR „Caspian Gold Premium Selection“	24
10g	+ 28
20g	+ 53

## FISH

<b>Iceland Redfish</b> shellfish mousse : celery : ravioli	34
<b>Monkfish</b> sucuk : sweet potato : spinach	36
<b>Lobster „fried, Praline, Dim Sum“</b> yellow curry : coconut : bimi	49

## MEAT

<b>Strozzapreti „braised Salsiccia“</b> beef tournedo : tomato sauce : ricotta	24
<b>Iberico Secreto from Blázquez 37</b> chimichurri : corn : BBQ	
<b>Wild Garlic Arancino *vegetarian* 28</b> pea : morel : nut butter ... with slices of veal fillet	+ 12
<b>Fillet of Beef</b> two sauces : grilled vegetables : triplets	42
or as <b>Chateaubriand for two (450g)</b>	95

## DESSERT

<b>Rhubarb &amp; Raspberry</b> buttermilk : tarragon	14
<b>Chocolate &amp; Mango</b> lemongrass : yoghurt	14
<b>Raw Milk Cheese from Backensholz Organic Farm</b> with fig mustard	16
<i>...we recommend</i>	
<b>Homemade Petits Fours</b>	9

