

## STARTER

<b>Porcini cream soup</b>	<b>14</b>
truffle foam : sautéed porcini mushrooms	
<b>Goat cheese <i>*vegetarian*</i></b>	<b>21</b>
beet : apple : pumpernickel	
<b>Vitello tonnato „VIDA Style“</b>	<b>23</b>
rocket : citrus : capers	
<b>Fjord trout</b>	<b>24</b>
buttermilk dashi : marinated cucumber : citrus	
<b>Steak Tartare „VIDA Style“</b>	<b>26</b>
café de paris : parmesan : quail egg	
<b>... with CAVIAR „Caspian Gold Premium Selection“</b>	
10g	<b>+28</b>
20g	<b>+53</b>

## FISH

<b>Fillet of mullet</b>	<b>39</b>
peppers : artichoke : chorizo : pearl barley risotto	
<b>Duet of redfish &amp; red shrimp</b>	<b>45</b>
curry : cauliflower : papaya	
<b>Lobster "fried, praline, dim sum"</b>	<b>49</b>
corn : edamame : sugar snap pea : broccoli	

## MEAT

<b>Strozzapreti "braised salsiccia"</b>	<b>24</b>
tournedo of beef : tomato sauce : ricotta	
<b>Salt meadow lamb</b>	<b>38</b>
barigoule sauce : eggplant : chickpea	
<b>Duck breast</b>	<b>35</b>
plum : pumpkin : brussels sprouts : confit potato	
<b>Fillet of beef</b>	<b>44</b>
two sauces : grilled vegetables : triplets	
or as	<b>98</b>
<b>Châteaubriand for two (450g)</b>	

## DESSERT

<b>Yogurt curd cream</b> fig : honeycomb : black walnut	16
<b>Tarte tatin</b> marzipan ice cream : salted almond cremeux : orange	16
<b>Raw milk cheese</b> with fig mustard	18
<i>...our tip...</i>	
homemade <b>petit fours</b>	12

## AUTUMN 2023

### VIDA MENU

**Vitello tonnato „Vida Style“**  
rocket : citrus : capers

**Porcini cream soup**  
truffle foam : sautéed porcini mushrooms

**Duet of redfish & red shrimp**  
curry : cauliflower : papaya

**Duck breast**  
plum : pumpkin : brussels sprouts  
confit potato

**Yogurt curd cream**  
fig : honeycomb : black walnut

### VIDA VEGETARIAN

**Goat cheese**  
beet : apple : pumpernickel

**Porcini cream soup**  
truffle foam : sautéed porcini mushrooms

**Sweet potato**  
curry : cauliflower : papaya

**bread dumplings**  
plum : pumpkin : brussels sprouts

**Yogurt curd cream**  
fig : honeycomb : black walnut

**or raw milk cheese**  
as supplement + 10 €

Menu	89
without soup	79
+ lobster	39

Wine pairing	55
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Menu	79
without soup	69