

## STARTER

<b>Tom Kha Gai</b>	<b>14</b>
Shiitake : mangetout : coriander	
<b>Strudel of wild mushrooms *vegetarian*</b>	<b>22</b>
Apple : pickled egg yolk : watercress	
<b>Wild prawn</b>	<b>23</b>
Lettuce : avocado : champagner beurre blanc	
<b>Hamachi</b>	<b>25</b>
Papaya : radish "sweet & sour : wasabi	
<b>Steak Tartare „VIDA Style“</b>	<b>27</b>
Truffle : Potato : Parsley	
<b>... with CAVIAR „Caspian Gold Premium Selection“</b>	
10g	<b>+28</b>
20g	<b>+53</b>
<b>FISH</b>	
<b>Salmon trout "Bergische Land"</b>	<b>42</b>
Mussel dashi : pak choi : wakame	
<b>Pulpo „a la plancha“</b>	<b>44</b>
Saffron risotto : cauliflower : tarragon	
<b>Lobster "fried, praline, dim sum"</b>	<b>49</b>
Vichy vanilla carrot : citrus : coconut	
<b>MEAT</b>	
<b>Strozzapreti "braised salsiccia"</b>	<b>24</b>
tournedo of beef : tomato sauce : ricotta	
<b>Lamb shank</b>	<b>39</b>
Gremolata : Hazelnut : Cime de Rapa	
<b>Crispy pork belly from the Schwäbisch Hällisches</b>	<b>42</b>
Croquetas de Jamon : Chorizo- onion Vinaigrette : pointed cabbage	
<b>Fillet of beef</b>	<b>45</b>
two sauces : grilled vegetables : triplets	
or as	<b>105</b>
<b>Châteaubriand for two (450g)</b>	

## DESSERT

<b>Beetroot &amp; champagne</b> Pistachio : orange	16
<b>Rooibos Crème brûlée</b> Cape gooseberry : macadamia	16
<b>Raw milk cheese</b> with fig mustard	18
<i>...our tip...</i>	
homemade <b>petit fours</b>	12

## WINTER

### VIDA MENU

<b>Hamachi</b> Papaya : Rettich „süß & sauer“ : Wasabi
<b>Tom Kha Gai</b> Shiitake : mangetout : coriander
<b>Salmon trout "Bergische Land"</b> Mussel dashi : pak choi : wakame
<b>Saddle of venison</b> Orange jus : Red cabbage : mushrooms
<b>Beetroot &amp; champagne</b> Pistachio : orange

### VIDA VEGETARIAN

<b>Strudel of wild mushrooms</b> Apple : pickled egg yolk : watercress
<b>Tom Kha Gai</b> Shiitake : mangetout : coriander
<b>Tofu</b> Dashi : Pak Choi : Wakame
<b>Pointed cabbage</b> Bean : leek : black potato
<b>Beetroot &amp; champagne</b> Pistachio : orange

**or raw milk cheese**  
as supplement + 12 €

Menu	95
without soup	85
+ lobster	39
Wine pairing	55

Menu	85
without soup	75