

STARTER

Watercress soup	14
Cauliflower "polish" : Salmon Floss	
Burrata	22
Marinated asparagus : Wild garlic : Pine nut crumble	
Confit cod "Salada de Bacalhau"	23
Tabouleh : Hummus : Sunflower seed dressing	
Tuna tataki	25
Leche de Tigre : Soy : Salty fingers	
Steak Tartare „VIDA Style“	27
Parmesan : Sourdough bread : Bone marrow	
... with CAVIAR „Caspian Gold Premium Selection“	
10g	+28
20g	+53
FISH	
Salmon trout "Vulkaneifel"	42
Mussel dashi : pak choi : wakame	
Risoni Risotto with seafood	44
Seafood sauce : Escalivada : Parsley	
Lobster "fried, praline, dim sum"	49
Vichy vanilla carrot : citrus : coconut	
MEAT	
Cannelloni "Salsiccia"	26
tournedo of beef : tomato sauce : ricotta	
Saddle of Duroc pork	39
Chimichurri : tomato : Potato terrine	
Loin of veal "Peter's Farm"	42
Morel : Asparagus : Veal ravioli	
Fillet of beef	46
two sauces : grilled vegetables : baby potatoes	
or as	105
Châteaubriand for two (450g)	

DESSERT

Mille Feuille of rhubarb and raspberry Pistachio : white chocolate : lemon balm	16
Brownie-caramel gâteaux Salted caramel : Peanut ice cream	16
Raw milk cheese with fig mustard	18
<i>...our tip...</i>	
homemade petit fours	12

SPRING

VIDA MENU

Burrata & Pancetta Asparagus : Wild garlic : Pine nut crumble
Watercress soup Cauliflower "polish" : Salmon Floss
Salmon trout "Vulkaneifel" Mussel dashi : pak choi : wakame
Loin of veal "Peter's Farm" Morel : Asparagus : Veal ravioli
Brownie-caramel gâteaux Salted caramel : Peanut ice cream

VIDA VEGETARIAN

Burrata Asparagus : Wild garlic : Pine nut crumble
Watercress soup Cauliflower "polish" : Millet
Tofu Dashi : Pak Choi : Wakame
Ricotta ravioli Morel : Asparagus : Celeriac
Brownie-caramel gâteaux Salted caramel : Peanut ice cream

or raw milk cheese
as supplement + 12 €

Menu	95
without soup	85
+ lobster	39
Wine pairing	59

Menu	85
without soup	75