

STARTER

Carrot and ginger soup with shrimp and sesame	14
Burrata Tomato : eggplant : olive	22
Confit cod "Salada de Bacalhau" Tabouleh : Hummus : Sunflower seed dressing	23
Tuna tartare Ponzu : Horseradish : Egg yolk	24
Steak Tartare „VIDA Style“ Crostoni : Quail egg : Anchovy	27
Upgrade to every starter: CAVIAR "Caspian Gold Premium Selection" 10g	+28
20g	+53
FISH	
Iceland redfish Green curry : Sprouted vegetables : Fruit chutney	39
Risoni Risotto with seafood Seafood sauce : Escalivada : Parsley	44
Lobster "fried, praline, dim sum" Vichy vanilla carrot : citrus : coconut	49
MEAT	
Cannelloni "Salsiccia" tournedo of beef : tomato sauce : ricotta	26
Saddle of Duroc pork Chimichurri : tomato : Potato terrine	39
Duet of Heritage Angus Beef Pepper jus : Corn : Pointed cabbage	42
Fillet of beef two sauces : grilled vegetables : baby potatoes	46
or as Châteaubriand for two (450g)	105

DESSERT

Delice of mango and nougat Passion fruit : Coconut	16
Strawberry dessert Cheesecake crème : Yoghurt ice cream	16
Raw milk cheese with fig mustard	18
<i>...our tip...</i>	
homemade petit fours	12

VIDA MENU

Burrata Tomato : Aubergine : Olive
Carrot and ginger soup with prawn and sesame
Iceland redfish Green curry : Sprouted vegetables : Fruit chutney
Duet of Heritage Angus Beef Pepper jus : Corn : Pointed cabbage
Strawberry dessert Cheesecake crème : Yoghurt ice cream

VIDA VEGETARIAN

Burrata Tomato : Aubergine : Olive
Carrot and ginger soup Vegetables and sesame
Tandoori Tofu Green curry : Sprouted vegetables : Fruit chutney
Braised celery Corn : Pointed cabbage : Polenta
Strawberry dessert Cheesecake crème : Yoghurt ice cream

or raw milk cheese

as supplement + 12 €

Menu	95
without soup	85
+ lobster	39
Wine pairing	59

Menu	85
without soup	75