

## STARTER

<b>VIDA OYSTER „de Normandie“</b>	3 pieces <b>12</b>	6 pieces <b>23</b>
Soja : ponzu : cucumber		
<b>Gazpacho Andaluz</b>		<b>14</b>
Tuna tataki and watermelon		
<b>Stracciatella di bufala</b>		<b>22</b>
Baked eggplant : colorful tomatoes : spicy croutons		
<b>Red shrimp</b>		<b>23</b>
Basil Sorbet : Pepper-mango chuntesy : coriander		
<b>Salmon ceviche “cremosa”</b>		<b>24</b>
Avocado : Tiger milk : Kimizu- Wasabi		
<b>Steak Tartare „VIDA Style“</b>		<b>27</b>
Crostoni : onion sweet\sour : grana padano		
... with CAVIAR „Caspian Gold Premium Selection“		
10g		<b>+28</b>
20g		<b>+53</b>
<b>FISH</b>		
<b>Fillet of eagle fish</b>		<b>39</b>
Fennel broth : artichoke : tomato tartare		
<b>Turbot</b>		<b>46</b>
Caper and lemon butter : grilled vegetables : buttered potatoes		
<b>Lobster "fried, praline, dim sum"</b>		<b>49</b>
Vichy vanilla carrot : citrus : coconut		
<b>MEAT</b>		
<b>Orecchiette "Salsiccia"</b>		<b>26</b>
Tournedo of beef : tomato sauce : ricotta		
<b>Confit lemon chicken</b>		<b>38</b>
Rosemary braised sauce : courgette : potato cassoulet		
<b>Duo of iberian pork</b>		<b>42</b>
Chorizo pearl barley : kimchi : sweet potato		
<b>Fillet of beef</b>		<b>46</b>
Two sauces : grilled vegetables : baby potatoes		
or as		<b>105</b>
<b>Châteaubriand for two (450g)</b>		

## DESSERT

<b>Yoghurt cream</b> Fig Granite : honey : blood orange	<b>16</b>
<b>Pastel de Nata</b> Lavender-vanilla sauce : caramel ice cream : apricot	<b>16</b>
<b>Raw milk cheese from SAY CHEESE in Herdecke</b> with fig mustard	<b>18</b>

## OUR "LATE SUMMER" MENU

### VIDA MENU

<b>Salmon ceviche "cremosa"</b> Avocado : Tiger milk : Kimizu- Wasabi
<b>Gazpacho Andaluz</b> Tuna tataki and watermelon
<b>Fillet of eagle fish</b> Fennel broth : artichoke : tomato tartare
<b>Duo of iberian pork</b> Chorizo pearl barley : kimchi : sweet potato
<b>Yoghurt cream</b> Fig Granite : honey : blood orange

### VIDA VEGETARIAN

<b>Stracciatella di bufala</b> Baked eggplant : colorful tomatoes spicy croutons
<b>Gazpacho Andaluz</b> Watermelon
<b>Artichoke</b> Fennel broth : bean : tomato tartare
<b>Filled peppers</b> pearl barley : kimchi : sweet potato
<b>Yoghurt cream</b> Fig Granite : honey : blood orange

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

Menu	95
without soup	85
+ lobster	39
Wine pairing	59

Menu	85
without soup	75