

STARTER

VIDA OYSTER „de Normandie“	3 pieces 12	6 pieces 23
Soja : ponzu : cucumber		
Foam soup of wild mushrooms		14
with leek oil and mushrooms		
Stracciatella di bufala		23
Baked eggplant : colorful tomatoes : tangy croutons		
Red shrimp		24
Basil Sorbet : Pepper-mango chuntesy : coriander		
Variation of tuna		25
Tataki : Tatar : Wantan		
Steak Tartare „VIDA Style“		27
Crostoni : onion sweet\sour : grana padano		
... with CAVIAR „Caspian Gold Premium Selection“		
10g		+28
20g		+53
FISH		
Fillet of Sea bass		42
Cuttlefish pasta : mussels : spinach		
Turbot		46
Caper and lemon butter : grilled vegetables : buttered potatoes		
Lobster "fried, praline, dim sum"		49
Vichy vanilla carrot : citrus : coconut		
MEAT		
Orecchiette "Salsiccia"		26
Tournedo of beef : tomato sauce : ricotta		
Confit lemon chicken		38
Rosemary braised sauce : courgette : potato cassoulet		
Duo of iberian pork		42
Chorizo pearl barley : kimchi : sweet potato		
Fillet of beef		46
Two sauces : grilled vegetables : baby potatoes		
or as		105
Châteaubriand for two (450g)		

DESSERT

Gianduja hazelnut tart Fig Blackberry: Sour cream : Crumble	16
Pastel de Nata Lavender-vanilla sauce : caramel ice cream : apricot	16
Raw milk cheese from SAY CHEESE in Herdecke with fig mustard	18

VIDA MENU

Red shrimp Basil Sorbet : Pepper-mango chuntesy : coriander	
Foam soup of wild mushrooms with leek oil and mushrooms	
Fillet of Sea bass Cuttlefish pasta : mussels : spinach	
Duo of iberian pork Chorizo pearl barley : kimchi : sweet potato	
Gianduja hazelnut tart Fig Blackberry: Sour cream : Crumble	

VIDA VEGETARIAN

Stracciatella di bufala Baked eggplant : colorful tomatoes spicy croutons	
Foam soup of wild mushrooms with leek oil and mushrooms	
Artichoke Spinach : ravioli : truffle sauce	
Filled peppers pearl barley : kimchi : sweet potato	
Gianduja hazelnut tart Fig Blackberry: Sour cream : Crumble	

or raw milk cheese
as supplement + 12 €

Menu	95
without soup	85
+ lobster	39
Wine pairing	59

Menu	85
without soup	75

PRICES in € incl. VAT