

STARTER

VIDA OYSTER „de Normandie“

3 pieces **12** 6 pieces **23**

Passion fruit : Caffè oil

Foam soup of kohlrabi

14

with pear and walnut

Carpaccio of beetroot

23

Sea buckthorn : Parsnip : Watercress

Ceviche 'Leche de tigre'

24

Coconut : Lime : Sweet potato

Marinated tuna

25

Avocado : Radish : Thai vinaigrette

Steak Tartare „VIDA Style“

27

Confit egg yolk : Tarragon cream : Sourdough croutons

... with **CAVIAR „Caspian Gold Premium Selection“**

10g

+28

20g

+53

FISH

Iceland redfish

42

Bouillabaisse : Rouille sauce : Ravioli

Haddock 'mussel crust'

44

Risotto : Saffron Fennel : Dill

Lobster "fried, praline, dim sum"

49

Vichy vanilla carrot : citrus : coconut

MEAT

Orecchiette "Salsiccia"

26

Tournedo of beef : tomato sauce : ricotta

Supreme of corn-fed chicken breast

38

Pumpkin : Pak Choi : Tikka Masala

Denver Cut of Prime Marbled Beef

42

Pepper jus : Spinach : Potato tart

Fillet of beef

46

Two sauces : grilled vegetables : baby potatoes

or as

105

Châteaubriand for two (450g)

DESSERT

Chocolate & passion fruit Cremeux : Mint	16
Nut butter biscuit Bourbon vanilla ice cream : Walnut brittle : Cherry compote	16
Raw milk cheese from SAY CHEESE in Herdecke with fig mustard	18

VIDA MENU

Marinated tuna
Avocado : Radish : Thai vinaigrette

Foam soup of kohlrabi
with pear and walnut

Iceland redfish
Bouillabaisse : Rouille sauce : Ravioli

Supreme of corn-fed chicken breast
Pumpkin : Pak Choi : Tikka Masala

Nut butter biscuit
Bourbon vanilla ice cream : Walnut brittle :
Cherry compote

VIDA VEGETARIAN

Sweet potato ceviche 'Leche de tigre'
Coconut : Lime : Sweet potato melon

Foam soup of kohlrabi
with pear and walnut

Poached egg
Truffle foam : Kale : Potato mousseline

Curd cheese dumplings
Red cabbage : Sweet potato : Brussels

Nut butter biscuit
Bourbon vanilla ice cream : Walnut
brittle : Cherry compote

or raw milk cheese
as supplement + 12 €

Menu	95
without soup	85
+ lobster	39
Wine pairing	59

Menu	85
without soup	75