

STARTER

VIDA OYSTER „de Normandie“	3 pieces 12 6 pieces 23
Passion fruit : Caffè oil	
Wild garlic foam soup	14
with green asparagus, confit egg and bacon	
Delice of young peas and shepherd's cheese	23
Apple : celery : pomegranate	
Baked organic egg	24
Frankfurt green sauce : asparagus : caviar	
Carpaccio of Spanish octopus	25
Aioli : confit potato : "Gaudi" vinaigrette	
Steak Tartare „VIDA Style“	27
Confit egg yolk : Tarragon cream : Sourdough croutons	
... with CAVIAR „Caspian Gold Premium Selection“	
10g	+28
20g	+53
FISH	
Wild prawn & scallop	42
Pil Pil emulsion : Paprika : Ravioli	
Ijsselmeer pike-perch	44
Potato soufflé : white and green asparagus	
Lobster "fried, praline, dim sum"	49
Vichy vanilla carrot : citrus : coconut	
MEAT	
Orecchiette "Salsiccia"	26
Tournedo of beef : tomato sauce : ricotta	
Ibeico steak from Blázquez	40
Mojo Verde: Tomato : Chorizo Arancino	
Duo of salt marsh lamb	42
Rump & croquette : Bean cassoulet : Couscous	
Fillet of beef	46
Two sauces : grilled vegetables : baby potatoes	
or as	105
Châteaubriand	for two (450g)

PRICES in € incl. VAT

DESSERT

Rhubarb & Raspberry Mille Feuille Mascarpone cream : Tarragon ice cream : Puff pastry	16
Austria Classic: Chocolate pudding with whipped cream Chocolate sauce : crème fraiche ice cream : candied lemons	16
Raw milk cheese from SAY CHEESE in Herdecke with fig mustard	18

VIDA MENU

Carpaccio of Spanish octopus Aioli : confit potato : "Gaudi" vinaigrette
Wild garlic foam soup with green asparagus, confit egg and bacon
Ijsselmeer pike-perch Potato soufflé : white and green asparagus
Duo of salt marsh lamb Rump & croquette : Bean cassoulet : Couscous
Rhubarb & Raspberry Mille Feuille Mascarpone cream : Tarragon ice cream : Puff pastry

VIDA VEGETARIAN

Delice of peas and shepherd's cheese Apple : celery : pomegranate
Wild garlic foam soup with green asparagus, confit egg
Baked cauliflower Potato soufflé : white and green asparagus
Curd cheese dumplings
Rhubarb & Raspberry Mille Feuille Mascarpone cream : Tarragon ice cream : Puff pastry

or raw milk cheese

as supplement + 12 €

Menu	95
without soup	85
+ lobster	39
Wine pairing	59

Menu	85
without soup	75