

STARTER

VIDA OYSTER „de Normandie“

Passion fruit : Caffè oil

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

Curry and lemongrass foam soup

with Arctic prawns

14

Burrata from the Kragemann buffalo farm

Tomato : Aubergine : Olive

21

Thai beef salad

Angus beef : Avocado : Tomato salsa : Coriander

22

Salmon sashimi 'Vida style'

Wasabi : Papaya : Soy

23

Steak tartare 'from Paris to Seoul'

Kimchi : Miso : Radish

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

10g

+28

20g

+53

FISH

Icelandic redfish

Green curry : Sprouted vegetables : Fruit chutney

38

Black cod

Miso : Pak choi : Yuzu soy broth

42

Lobster "fried, praline, dim sum"

Vichy vanilla carrot : citrus : coconut

49

MEAT

Orecchiette "Salsiccia"

Tournedo of beef : tomato sauce : ricotta

26

Lamb tataki

Pepper jus : Corn : Pointed cabbage

42

Lemon chicken from the corn-fed chicken

Zucchini : Dates : Roasted potatoes with rosemary

39

Fillet of beef

Two sauces : grilled vegetables : baby potatoes

46

or as

105

Châteaubriand

for two

(450g)

PRICES in € incl. VAT

DESSERT

Mango and nougat Passion fruit : Nougat	16
Mousse au Chocolat Pear : Caramel : Spelt	16
Raw milk cheese from SAY CHEESE in Herdecke with fig mustard	18

MENÜ VIDA

Burrata from the Kragemann buffalo farm
Tomato : Aubergine : Olive

Curry and lemongrass foam soup
with Arctic prawns

Icelandic redfish
Green curry : Sprouted vegetables :
Fruit chutney

Heritage Angus beef
Pepper jus : Corn : Pointed cabbage

Mango and nougat
Passion fruit : Nougat

or raw milk cheese
as supplement + 12 €

Menu 95
without soup 85
+ lobster 39

Wine pairing 59

VEGETARIAN

Burrata from the Kragemann buffalo farm
Tomato : Aubergine : Olive

Curry and lemongrass foam soup

Gnocchi
Green curry : Sprouted vegetables :
Fruit chutney

Tempeh
Pepper jus : Corn : Pointed cabbage

Mango and nougat
Passion fruit : Nougat

Menu 85
without soup 75