

STARTER

VIDA OYSTER „de Normandie“ 3 pieces **12** 6 pieces **23**
passion fruit : caffè oil

Carrot and ginger foam soup **14**
with shiitake mushrooms and leek

Salmon sashimi 'Vida Style' **23**
Wasabi : Papaya : Soy

Tuna crudo **24**
Green apple : Buttermilk : Basil

Flank steak tataki **25**
Artichoke : Horseradish : Citrus

Steak tartare „from Paris to Seoul“ **27**
Jalapeño : Tortilla : Avocado

Upgrade to every starter: CAVIAR „Caspian Gold Premium Selection“
10g **+28**
20g **+53**

FISH

Codfish “Skrei” **44**
Mustard foam : Black salsify : Spinach

Turbot **46**
Chive beurre blanc : Tubetti : Mussels

Lobster **54**
Roasted lobster with green minestrone
Lobster praline with fregola tomato salad

MEAT

Orecchiette „salsiccia“ **26**
tournedo from beef : tomato : ricotta

Ossobuco **39**
Watercress : Tomato : Polenta

Lamb **42**
Red wine shallots : Celery : King oyster mushrooms

Beef fillet **46**
two sauces : grilled vegetables : triplets

or as **105**
Châteaubriand for two (450g)

DESSERT

Cooked cream White chocolate : Carrot : Dill	16
Bircher muesli Green apple : Yoghurt : Oat crumble	16
raw milk cheese - SAY CHEESE from Herdecke fig mustard	18

MENU VIDA

Salmon sashimi 'Vida Style' Wasabi : Papaya : Soy
Carrot and ginger foam soup with shiitake mushrooms and leek
Codfish "Skrei" Mustard foam : Black salsify : Spinach
Lamb Red wine shallots : Celery : oyster mushrooms
Cooked cream White chocolate : Carrot : Dill

VEGETARIAN

Carrot tataki Wasabi : Papaya : Soy
Carrot and ginger foam soup with shiitake mushrooms and leek
Onsen Egg Mustard foam : Black salsify : Spinach
Polenta Red wine shallots : Celery : oyster mushrooms
Cooked cream White chocolate : Carrot : Dill

raw milk cheese
for an additional charge of 12€

Menu	95
without soup	85
+ lobster	39
Wine pairing	59

Menu	85
without soup	75