

STARTER

VIDA OYSTER „de Normandie“	3 pieces 12 6 pieces 23
Passion fruit : Caffè oil	
Wild garlic foam soup	14
with asparagus and pine nuts	
Salmon sashimi “Vida Style”	23
Coriander : finger lime : Thai dressing	
Swordfish “Sake Nanban”	24
Asparagus : Miso : Shiso	
Roast beef from the veal loin	25
Smoked eel : young peas : citrus	
Steak Tartare „VIDA Style“	27
Spinach : quail's egg : truffle remoulade	
... with CAVIAR „Caspian Gold Premium Selection“	
10g	+28
20g	+53
FISH	
Cod	44
Mustard foam : black salsify : spinach	
Loup de Mer	46
Dashi beurre blanc : Edamame : fried courgette flower	
Lobster	54
Pan-fried lobster and praline	
Cauliflower : salted lemon : radicchio	
MEAT	
Orecchiette "Salsiccia"	26
Tournedo of beef : tomato sauce : ricotta	
Supreme of corn-fed chicken breast	39
Morel cream : white asparagus : fregola with wild garlic	
New Zealand lamb fillet	42
Artichoke : Sweet potato : Chicory & feta	
Fillet of beef	46
Two sauces : grilled vegetables : baby potatoes	
or as	105
Châteaubriand	for two (450g)

PRICES in € incl. VAT

DESSERT

Rhubarb dessert 16
Yoghurt ice cream : Raspberry : Tarragon

New York cheesecake 16
Nut butter : Almond : Apple

Seasonal cheese selection 18
with fig mustard and muesli bread

...our recommendation...

Homemade petit fours 15

VIDA MENU

Swordfish "Sake Nanban"
Asparagus : Miso : Shiso

Wild garlic foam soup
with asparagus and pine nuts

Cod
Mustard foam : black salsify : spinach

Supreme of corn-fed chicken breast
Morel cream : white asparagus :
fregola with wild garlic

Rhubarb dessert
Yoghurt ice cream : Raspberry : Tarragon

VIDA VEGETARIAN

Asparagus with sesame seeds
Herb salad : Miso : Shiso

Wild garlic foam soup
with asparagus and pine nuts

Baked courgette flower
Mustard foam : black salsify : spinach

Herb Crêpe
Morel cream : white asparagus :
fregola with wild garlic

Rhubarb dessert
Yoghurt ice cream : Raspberry :
Tarragon

or raw milk cheese
as supplement + 12 €

Menu 95
without soup 85
+ lobster 39

Wine pairing 64

Menu 85
without soup 75