

Starter

VIDA Oyster „de Normandie“ 3 pieces **12** 6 pieces **23**
Tamarind Foam : Mango

Warm Almond Soup **14**
Honeydew Melon : Fennel : Grape

Arctic Char „VIDA STYLE“ **23**
Apricot : Basil : Horseradish : Brown Butter

Halibut Aguachile **24**
Passionfruit : Pineapple : Cucumber : Maniok

Beetroot*vegetarian* **22**
Goatscheese : Miso : Redcurrant

Steak Tatar **27**
Soured Cream : Apple : Cognac : Chanterelle

Upgrade every Starter : KAVIAR „Caspian Gold Premium Selection“
10g **+28**
20g **+53**

FISH

Seabream **44**
Salt fermented lemon : leek : Beurre Blanc

Turbot **46**
Kohlrabi : Gooseberry : Favabean : Dill

Lobster **54**
Pan fried Lobster and Praline
Cauliflower : Salt fermented lemon: Raddichio

MEAT

Strozzapreti „Salsiccia“ **26**
Beef Tournedo : Tomatosugo : Ricotta

Slow-Braised Pulled Lamb **39**
Saffron : Cous Cous : Barberries : Romanesco

Iberico Secreto **42**
Kimchi : Maize : Pak Choi : Yuzo-Dashi

Beef Filet **46**
Two Sauces : Grilled Vegetables : Baby Potatoes

As well as a

Châteaubriand for two (450g) **105**

PRICES in € incl. VAT.

DESSERT

Bellini „VIDA STYLE“ 16
Mountain Peach : Champagner : Parsley

Bloodorange 16
White chocolate: Pecan : Rosemary

Seasonal Cheeseselection 18
mit Fruitmustard and Granola Bread

...our suggestion...

Homemade Petit Fours 15

MENÜ VIDA

Halibut Aguachile
Passionfruit : Pineapple : Cucumber : Maniok

Warm Almond Soup
Honeydew Melon : Fennel : Grape

Seabream
Fermented lemon : leek : Beurre Blanc

Slow-Braised Pulled Lamb
Saffron : Cous Cous : Barberries

Bellini „VIDA STYLE“
Peach : Champagner : Parsley

Vegetarian

Beetroot
Goatscheese : Miso : Redcurrant

Warm Almond Soup
Honeydew Melon : Fennel : Grape

Fennel
Fermented lemon : leek : Beurre Blanc

Grilled Artichoke Heart
Saffron : Cous Cous : Barberries

Bellini „VIDA STYLE“
Peach : Champagner : Parsley

Or Raw Milk Cheese
As supplement for € 12

Menü 95
without Soup 85
+ Lobster 39

Wine pairing 64

Menü 85
without Soup 75

PRICES in € incl. VAT.