

Starter

VIDA Oyster „de Normandie“	3 pieces 12 6 pieces 23
Tamarind Foam : Mango	
Tom Yam	14
Wan Tan : sweetcorn : Herboil	
Salmon „VIDA STYLE“	23
Golden Beet : Cantaloupe : Buttermilk : Brioche	
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	
Corn-Fed Chicken Supreme	39
Potato Confit : Green Asparagus : Raspberry : Verjus	
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
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PRICES in € incl. VAT.

DESSERT

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

Lemon-Tarte 16
Baiser : Cashew : Hay-icecream

Seasonal Cheeseselection 18
mit Fruitmustard and Granola Bread

...our suggestion...

Homemade Petit Fours 15

MENÜ VIDA

Halibut Aguachile
Passionfruit : Pineapple : Cucumber : Maniok

Tom Yam
Wan Tan : sweetcorn : Herboil

Seabream
Fermented lemon : leek : Beurre Blanc

Corn-Fed Chicken Supreme
Potato Confit : Asparagus : Verjus

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

Vegetarian

Beetroot
Goatscheese : Miso : Redcurrant

Tom Yam
Wan Tan : sweetcorn : Herboil

Fennel
Fermented lemon : leek : Beurre Blanc

Braised Celariac
Potato Confit : Asparagus : Verjus

Bellini „VIDA STYLE“
Mountain Peach : Champagner :

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.