

Starter

VIDA Oyster „de Normandie“

3 pieces **12**

Tamarind Foam : Mango

6 pieces **23**

Warm Almond Soup

14

Honeydew Melon : Fennel : Grape

Arctic Char „VIDA STYLE“

23

Apricot : Basil : Horseradish : Brown Butter

Tuna

24

yellow Curry : cilantro : orange oil

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

Cod

44

roasted potato jus : baby spinach

Turbot

46

Kohlrabi : apricot : 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

Husumer Heifer

42

truffle jus : mushrooms : almand

Beef Filet

46

Two Sauces : Grilled Vegetables : Baby Potatoes

As well as a

Châteaubriand for two (450g)

105

PRICES in € incl. VAT.

DESSERT

Apple Strudel „VIDA STYLE“ passion fruit : coconut	16
Bloodorange white chocolate: Pecan : Rosemary	16
Seasonal Cheeseselection with Fruitmustard and Granola Bread	18
<i>...our suggestion...</i>	
Homemade Petit Fours	15

MENÜ VIDA

Tuna Yellow Curry : cilantro : orange oil
Warm Almond Soup Honeydew Melon : Fennel : Grape
Cod roasted potatoes jus : baby spinach
Husumer Heifer truffle jus : mushrooms : almond
Apple Strudel „VIDA STYLE“ passion fruit : coconut

Vegetarian

Beetroot Goatscheese : Miso : Redcurrant
Warm Almond Soup Honeydew Melon : Fennel : Grape
Fennel roasted potatoes jus : baby spinach
Grilled Artichoke Heart truffle jus : mushrooms : almond
Apple Strudel„VIDA STYLE“ passion fruit : coconut

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.