

Starter

VIDA Oyster „de Normandie“

3 pieces **12** 6 pieces **23**

Tamarind Foam : Mango

Warm Almond Soup

14

Honeydew Melon : Fennel : Grape

Octopus „VIDA STYLE“

23

Hokkaido : capers : olive : pearl onions

Tuna

24

yellow Curry : cilantro : orange oil

Beetroot*vegetarian*

22

Goatscheese : Miso : Redcurrant

Steak Tatar

27

Frankfurt green herbs : mustard : egg yolk : potato

Upgrade every Starter : KAVIAR „Caspian Gold Premium Selection“

10g

+28

20g

+53

FISH

Cod

44

roasted potato jus : baby spinach

Salmon „Label Rouge“

46

Jerusalem artichoke : wakame : kimchi beurre blanc

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“ 16
passion fruit : coconut

Pistachio 16
malt : mascarpone : mandarin

Seasonal Cheeseseselection 18
with Fruitmustard and Granola Bread

...our suggestion...

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.