

Starter

VIDA Oyster „de Normandie“

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

Tamarind foam : mango

Chestnut foam soup

14

Cranberry : thyme

Octopus „VIDA STYLE“

23

Hokkaido : capers : olive : pearl onions

Tuna

24

yellow Curry : coriander : orange oil

Beetroot*vegetarian*

22

Goat cheese : miso : red currant

Steak Tatar

27

Frankfurt green herbs : mustard : egg yolk : potato

Upgrade every starter : CAVIAR „Caspian Gold Premium Selection“

10g

+28

20g

+53

FISH

Pike-perch fillet

44

Pear : fennel : white bean : velouté

Salmon „Label Rouge“

39

Jerusalem artichoke : wakame : kimchi beurre blanc

Lobster

54

Pan fried lobster and praline

Rutabaga : apple : leek

MEAT

Strozzapreti „Salsiccia“

26

beef tournedo : tomatosugo : ricotta

Rack of lamb

39

Brussels sprouts : spiced bread : lingonberry : hazelnut

Bavette

42

Mille Feuille : salsify : radish : herbal bechamél

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 Cheese selection 18
with fruit mustard and granola bread

...our suggestion...

Homemade petit fours 15

MENÜ VIDA

Tuna
yellow Curry : cilantro : orange oil

Chestnut foam soup
Cranberry : thyme

Pike-perch fillet
Pear : fennel : white bean : velouté

Rack of lamb
Brussels sprouts : spiced bread : lingonberry:
hazelnut

Apple Strudel „VIDA STYLE“
passion fruit : coconut

Vegetarian

Beetroot
Goat cheese : miso : red currant

Chestnut foam soup
Cranberry : thyme

Fennel
Pear : fennel : white bean : velouté

Grilled artichoke heart
Brussels sprouts : spiced bread
lingonberry : hazelnut

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.