

OPÉRA'S CHANTERELLE MENU

Fresh Leaf Salads

with sauteed Chanterelles, roasted Pumpkin Seeds
and Pumpkin Seed Oil

€ 15

Thin Slices of boiled Beef

with marinated Chanterelles, green Asparagus
and Mascarpone-Miso-Cream

€ 18

Tagliatelle

with creamy Chanterelles,
Spring Onions, Cherry Tomatoes
and Baby Spinach

as Intermediate Course

€ 19

as Main Course

€ 22

Grilled Filet of Ocean Perch

with lukewarm Potato-Chanterelle-Salad
with Pumpkin Seed Pesto

€ 28

Summer Afterwork at Restaurant Opéra

from 25. July until 15. August every Wednesday
from 18:00 till 22:00

€ 43 per Person

Including Welcome Drink, Live BBQ Station
large Buffet and Live Music

Cover price per person € 2,90
-will be served without order-

Please inform us about allergies and incompatibilities – we will hand out a menu with marking up
of allergens and additives.

Our prices including goods and services tax.

STARTERS

Best of Fennel

Fennel-Citrus-Salad, cooked Sous Vide, Mousse and Cream
with Orange-Basil-Salmon
€ 18

Carpaccio Piemontese

Thin Slices of Piemontese Fassone Beef
with Lime-Olive Oil, Parmesan, Rocket Salad and Capers
€ 19

Lobster Foam Soup

with Scallop-Prawn-Skewer
€ 12

Iced Beetroot Soup

with Goat Cheese and Sour Cream
€ 10

SEAFOOD ÉTAGÈRE

(served in two courses)

First course – served cold

Marinated Louisiana Prawns and Crayfish, cold smoked Salmon Tranches,
a pair of Atlantic oysters, lobster and salmon tartare
served with a variety of dips

Second course – served warm

Half a Lobster sauteed in Café de Paris Butter,
pan fried Gamba, Scallop, and Fish Filet with wok vegetables

for two - per person
€ 46

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OPÉRA'S CLASSICS

Vitamin Bomb

Mixed Leaf Salads with Opéra'S homemade Dressing,
Chive Sour Cream and Garlic Croutons

€ 10

optionally with

roasted Mushrooms

€ 16

Beef Strips

€ 18

pan-fried Gambas (3 pieces)

€ 19

Steak Tatar of Beef Filet

"Do it yourself" with French Fries and Toast Corners

€ 19

Main Course

€ 26

INTERMEDIATE COURSE

Gnocchi in Nut Butter

with Iberico-Bolognese and Taggiasca Olives
gratinated with Goat Cheese

€ 18

as Main Course

€ 24

Polenta-Lasagne

with grilled Aubergine and Zucchini
on smoky Paprika Sugo

€ 18

as Main Course

€ 24

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MAIN COURSE

Duck

Medium roasted Breast of Duck
with baked Sushi, Sesame Cabbage
and yellow Radish
€ 30

Veal

Veal cooked Sous Vide
with creamy Spinach, Apple-Horseradish
Potato Pancake
€ 28

Surf ´ n Turf

Australian Beef Filet (120Gram)
and Half a Lobster
with Sweet Potato Cream
and glazed vegetables
€ 43

Ocean Perch

Grilled Filet of Ocean Perch
with Saffron-Pine-Nut Risotto
and Wild Herb Salad
€ 28

Turbot

Roasted Filet of Turbot
With fried Potato-Artichoke-Dish
and Olive Vinaigrette
€ 38

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OPÉRA'S CLASSICS

Opéra Burger

Homemade Beef-Burger in a Sesame brioche
with Mini-Corn, Bellpepper Relish, Bacon Jam
and Mustard pickled Gherkins
served with French Fries

€ 22

Veal Wiener Schnitzel

with Cranberry Sauce,
Lemon and Side Salad
with either pan fried Potatoes or Potato Salad

€ 26

Australian Grain Fed Beef Fillet Steak

Ladies Cut – 120 Grams

€ 29

Men's Cut – 200 Grams

€ 39

Scottish Ribeye Dry Aged Beef

Donald Russell - 21 Days dry aged
Rib Eye Steak – 250 Grams

€ 36

All steaks served with
Café de Paris butter
Pepper cream sauce
Mixed vegetables and French fries

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DESSERT

Chocolate Duet

with Cherries, Cherry Liquor and Yoghurt-Oat-Crumble
€ 12

New York Cheesecake

with Trio of Berries in different Textures and Orange-Prosecco-Sorbet
€ 12

Frankfurt Pudding

served in a Meringue Bowl with sparkling Campari-Sauce,
Yuzu Marshmallows and Cantaloupe Sorbet
€ 10

Opéra'S Berry Plate

with Orange Sugar
and Raspberry-Hibiscus-Sorbet
€ 11,50

Assortment of Sorbet from Fontanella's Manufactory

Orange-Bergamot
Raspberry-Hibiscus
Cantaloupe
€ 2,80 per portion

CHEESE

International cheese selection
from Parisian markets
served with grapes, celery, walnuts
grissini und fig-mustard

small Portion
€ 10

large Portion
€ 15

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