

STARTERS

Veal

Tongue, Head and Sweetbread-Florets of Veal
with Mustard Vinaigrette, braised Baby Chard and Cauliflower-Egg
€ 17

Carpaccio Piemontese

Thin Slices of Fassona Piemontese Beef
with Taggiasca-Olive Oil, Parmesan Cheese, Rocket Salad,
confied Tomatoes and pickled Capers
€ 19

Tuna

Marinated Yellowfin Tuna with jellied Buttermilk,
green Asparagus and Keta Caviar
€ 19

Lobster Foam Soup

with Scallop-Prawn-Skewer
€ 12

Grain-fed Beef Essence

with small Semolina-Dumplings, Root Vegetable and Chive
€ 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

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.

OPÉRA'S CLASSICS

Vitamin Bomb

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

€ 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

as Main Course

€ 26

INTERMEDIATE COURSE

Linguine in Truffle Cream

with Autumn Truffle Flakes and Leaf Parsley

€ 21

as Main Course

€ 26

Homemade “Schlutzkrapfen“

in Chive Butter

with creamy Sauerkraut and grated Parmesan

€ 17

as Main Course

€ 22

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MAIN COURSE

Ox Cheek

Tenderly braised Ox Cheek
with glazed Grapes, pointed Cabbage and Potato Mash
€ 28

Veal and Quail

Pink fried Veal Medallion and Quail Breast
with Peas, Carrots and Semolina Dumpling in Buttered Crumbs
€ 34

Sea Bass

Sea Bass with Pumpkin, Cherry Tomato
and stewed Potato Cubes
€ 29

Turbot

Turbot Filet and baked Blood Sausage
with glazed Soybeans and mashed white Beans
€ 34

Canadian Lobster

Potato Waffle with half of Canadian Lobster,
poached Egg, green Asparagus and Lobster Foam
€ 34

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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 Lamb

Rack of Lamb of grazing Lamb
€ 36

All steaks are served with
Café de Paris Butter,
Pepper Cream Sauce or Onion Confit,
mixed Vegetables and French Fries

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DESSERT

White Chocolate Mousse

with Lime-Peppermint-Sorbet-Core,
Mango and Passion Fruit Ragout
and Citrus Foam Cube

€ 12

Crispy Coffee Ice Cream Biscuit

with warm dark Chocolate Sauce
and Nougat-Brittle-Macaron

€ 12

Warm Pumpkin Pine Cake

with Cranberry-Almond-Parfait
and Cognac Plums

€ 12

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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