

STARTERS

Cauliflower

Trilogy of Cauliflower
with pickled Cherries
€ 16

with Saddle of Venison
€ 19

Carpaccio Piemontese

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

Foie Gras

Goose Liver Terrine and Mousse on Pyramid Cake
with Chocolate Jelly and Fig
€ 21

Fresh Lamb's Lettuce

warm smoked Breast of Duck
with caramelized Walnuts, roasted Pumpkin Seeds
in Raspberry Dressing
€ 19

Cream of Apple and Celery Soup

with Scallop, Vanilla Foam and Parsley Oil
€ 12

Beetroot Essence

with Goat Cheese Raviolini
€ 10

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 include goods and services tax.

SEAFOOD ÉTAGÈRE

(served in two courses)

First Course – served cold

Marinated Louisiana Prawns and “Büsum” Crabs, cold smoked Salmon Tranches,
a pair of Atlantic Oysters, Smoked Trout- 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

€ 49

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

€ 19

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

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INTERMEDIATE COURSE

Ravioli and fried Duck Liver
with Cream of Mushrooms
and sweet-sour glazed Apples
€ 22

as Main Course
€ 30

Bell Pepper Tortelloni
in Tarragon Butter
with Cassoulet of Beans
and smoked Bell Pepper Cream
€ 17

as Main Course
€ 22

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MAIN COURSE

Venison

pink fried saddle of Venison and braised shoulder
with Brussel Sprouts, Sea Buckthorn Jelly
and Brioche Biscuit

€ 34

Veal

Medallion, Cheek and "Königsberger Klops" Meatball
with glazed Beetroot
and Olive-Potato Mash

€ 34

Codfish

roasted Fillet with Spaghettini "Carbonara",
Lovage and Bacon Foam

€ 32

Bouillabaisse

Red mullet, Scallop and Monkfish
with Crustacean-Saffron-Sud,
mashed Peas and Smoked Eel-Dumpling

€ 34

Sole

fried as a Whole and filleted at the table
with Tomato-Lime-Butter,
buttered Potatoes and Baby Spinach

€ 36

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OPÉRA'S CLASSICS

Opéra Burger

Pink fried Flanksteak in 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

„Johannisberger Schnitzel“

Veal Back Paillard in Lemon-Caper-Sauce
refined with Schloss Johannisberg Gelblack Wine
and buttered Linguine

€ 29

Australian Grain Fed Beef Fillet Steak

Ladies Cut – 120 Grams

€ 29

Men's Cut – 200 Grams

€ 39

Veal Chop

350 Gram

fried in Sage Butter

€ 36

All Meat Dishes are served with
Café de Paris Butter, Pepper Cream Sauce or Onion Confit,
mixed Vegetables
and French Fries or Potato Mash with Maple Syrup

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DESSERT

Variation of Pears

Mousse, pickled Pears
and Sorbet
€ 12

Raspberry Tiramisu

with Almond Chocolate Tartlet
and Espresso-Brittle-Ice Cream
€ 12

Piña Colada Parfait

with caramelized bananas
and Coconut Sorbet
€ 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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