

STARTERS

Scallop and Oyster

Scallop Tartlet and Bloody Mary Oyster Shooter
with Fennel-Orange-Salad, Yuzu reduction and Guava Gel
€ 19

Piemontese Carpaccio

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

Cauliflower and Fig

Cauliflower puree, Tartar and Salad
with Trio of Figs
€ 16

Cream of Parsley Root Soup

with roasted Quail breast
€ 12

Essence of Vine Tomato

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 sautéed in Café de Paris Butter,
pan fried Gamba, Scallop, and Fish Fillet with Wok Vegetables

for two - per person

€ 49

OPÉRA'S CLASSICS

Vitamin Bomb

Mixed Salads Leaves with Opéra's homemade Dressing,
Chive Sour Cream and Garlic Croutons

€ 10

optionally with

sautéed Mushrooms

€ 16

Beef Strips

€ 19

pan-fried Gambas (3 pieces)

€ 19

Beef Fillet Steak Tartar

“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 creamy Mushrooms
and sweet-sour glazed Apples
€ 22

as Main Course
€ 30

Radicchio-Ricotta-Cannelloni
in Gorgonzola sauce
and small wild herb salad
€ 17

as Main Course
€ 22

Vegan Curry of Lentils and Cauliflower
in Coconut milk with backed Sushi
and Papadam

as Main Course
€ 20

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MAIN COURSE

Beef “Sauerbraten”

Traditionall braised “Sour” Beef shoulder
with variation of peas and carrot, fried Shimeji mushrooms
and semolina dumplings

€ 29

Veal

Medallion, Cheek and “Königsberger Klops” Meatball
with glazed Kohlrabi and Potato Mash

€ 34

Cod

roasted Fillet with Spaghettini “Carbonara”,
Lovage and Bacon Foam

€ 32

Sea Bass

Fried Fillet of Sea Bass
with Crustacean-Foam,
Carrot Cream and Smoked Eel-Dumpling

€ 34

Prawn

Bonbon and fried Prawn with Bell Pepper Confit,
grilled Melon and Melon-Bell Pepper-Foam

€ 32

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OPÉRA'S CLASSICS

Opéra Burger

Medium Flank steak in Sesame Brioche
with Mini-Corn, Bell Pepper 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

Almond-Orange Savarin

with Orange-Thyme coulis
and Heritage Carrot-Gauva Sorbet
€ 12,50

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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