

STARTERS

Variation of Trout

Marinated Fillet, Mousse, smoked Tartar,
Trout Caviar and Wild Herb Salad
€ 19

Piemontese Carpaccio

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

Opéra'S Vegetable Garden

Sweet and sour Spring Vegetables, Carrot-Ginger Mousse
Cauliflower Cream and Frankfurt "Green Sauce"
€ 17

Young Koumg

Yellow Lemongrass-Curry-Soup with Coconut Milk
and fried King Prawn
€ 12

Iced Cucumber

Cold Soup of Cucumber and Sour Cream
with Cucumber-Dill Sorbet and Büsum Crabs
€ 12

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 VAT (19% or 7%) and service.

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

Duck Ravioli
in Marjoram Butter
with poached Egg, creamy Spinach
and Truffle Foam
€ 20

as Main Course
€ 28

Strozzapreti "Puttanesca"
with semi-dried Tomatoes,
Taggiasca Olives, Capers, Anchovies
and grated Parmesan
€ 17

as Main Course
€ 22

Pasta can also be ordered without Anchovies.

Vegan Curry of Lentils and Cauliflower
in Coconut Milk with baked Sushi
and Papadam
as Main Course
€ 20

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MAIN COURSE

Coq au Citron

Breast and Leg of black-feathered Chicken
with Morel-Spring Vegetables
and Lemon-Thyme-Potato Puffs
€ 30

Calf

Sous vide cooked Shoulder
with Shiitake Mushrooms, Sugar Snaps
and Sweet Potato Cream
€ 32

Atlantic Redfish

Fried Fillet
with Cherry Tomato Salsa
and Wild Garlic Risotto
€ 32

Prawn

Bonbon and fried Prawn
with Bell Pepper Confit, grilled Melon
and Melon-Bell Pepper-Foam
€ 32

Turbot

Grilled Fillet under Bordelaise Crust
with Baby Spinach and Potato Espuma
€ 34

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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

Limoncello

Mousse with Rhubarb-Woodruff Compote
and white Chocolate Ice Cream

€ 11

Cassis and Marc de Champagne

Slice with Cassis Coulis and Sorbet

€ 12

Cream Cheese and Strawberry

Terrine on crispy Base
with Vanilla-Oranges and Apple Wine Jelly

€ 11

Assortment of Sorbet from Fontanella's Manufactory

Orange-Bergamot
Raspberry-Hibiscus
Passion Fruit

€ 2,80 per Portion

On Request all our homemade Pâtisserie Specialities
can also be ordered "To Go".

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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