

STARTERS

Pulpo

Sous Vide cooked Cliff Octopus
with pickled Apricots, black Garlic,
sweet Pepper and Pepper Sorbet
€ 19

Piemontese Carpaccio

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

Summer Tomato

Gâteau of Vine Tomato, Cauliflower and Basil
with Tomato Sorbet, Oven Tomato and Grissini
€ 17

Iced Cucumber

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

Gazpacho Andaluz

Cold Tomato-Pepper-Soup
with old Balsamic and Olive Oil
€ 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 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 Salad 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” optionally with French Fries or Toast Corners

€ 19

as Main Course

€ 26

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INTERMEDIATE COURSE

Egg, Truffle and Chanterelle

Poached Eggs with Truffle Sauce,
young Spinach, Potato Foam,
Chanterelles and planed Summer Truffle
€ 22

Tortellini

Spinach-Ricotta-Tortellini
with Sage, Walnut, green Asparagus
and confied Cherry Tomatoes
€ 17

as Main Course
€ 22

Chickpea and Tofu

Chickpea and Vegetable Stew
with smoked Tofu
€ 16

as Main Course
€ 20

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MAIN COURSE

Coq au Citron

Breast and Leg of black-feathered Chicken
with Chanterelles, Summer Vegetables
and Lemon-Thyme-Potato Doughnuts
€ 30

Ternera Gallega

Pink fried Haunch of Veal
with fried Shimeji Mushrooms,
Celery Cream and Thyme Jus
€ 32

Pollack

Grilled Fillet
with Pea Cream, Nut Butter Foam
and Shallot Jam
€ 28

Arctic Char

Fried Fillet
with grilled Vegetables, Focaccia-Bread Salad
and Pine Nut-Basil-Pesto
€ 30

Turbot

Fillet with Bordelaise-Crust
with Baby Spinach and Potato-Espuma
€ 34

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OPÉRA'S CLASSICS

Opéra'S Ceasar Burger

Fried Corn Poulard Breast, Romaine Lettuce,
Caper-Anchovy-Mayonnaise, crispy Bacon, grilled Tomato,
grated Parmesan and Mustard pickled Gherkins
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 Riesling 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

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DESSERT

Berries

Fresh Berries with Orange Sugar
and Yoghurt Ice Cream
€ 12

Apricot

Gâteau of Apricot, Honey and Lavender
with Almond Cream, Chocolate Cannelloni
and Apricot Ice Cream
€ 12

Cherry

Mousse of Summer Cherry and dark Chocolate
with Cherry Sorbet and Brownie Cube
€ 12

Assortment of Sorbet from Fontanella's Manufactory

Orange-Bergamot
Raspberry-Hibiscus
Passion Fruit-Mandarin
€ 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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OUR RESTAURANT FAMILY

WIESBADEN

Lambertus - Kurhaus Wiesbaden
Kuffler Kurhaus Gastronomie GmbH & Co
Kurhausplatz 1, 65189 Wiesbaden
Tel.: 0611 536 200

RMCC Bagutta
Friedrich-Ebert-Allee 1, 65185 Wiesbaden
Tel.: 0611 172 917-9

RHEINGAU

Schlossschänke
on the Johannisberg
65366 Geisenheim-Johannisberg
Tel.: 06722 960 90

FRANKFURT AIRPORT

Public Area:

Käfer'S Bistro
Terminal 1, Level 2 B- East
60549 Frankfurt am Main
Tel.: 069 690 72 526

Tangente
Terminal 1, Area B, Level 2
60549 Frankfurt am Main
Tel.: 069 24 951

Transit Area B:

Kuffler & Bucher – Level 3 – Tel.: 069 697 69 83
Deli Bros. –Level 2 – Tel.: 069 690 27 289
Mini Bar – Level 2 – Tel.: 069 690 26 323
Goethe Bar – Level 2 – Tel.: 069 690 73 127

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We look forward to your visit!
www.kuffler.de

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