STARTERS

Smoked etagere
Salmon darte in nori leaf on sesame cucumbers, tuna with sesame and vinegar rice, smoked young herring with bean salad
€ 19

Piemontese carpaccio
Slices of Piemontese Fassona beef with Taggiasca-olive oil, parmesan, rocket salad, confit tomatoes and pickled capers
€ 19

Cauliflower trilogy
Cauliflower cream, tartar and roasted with fig chutney, frisée salad and fig-cassis-sorbet
€ 18

SOUP

Pumpkin-ginger
Cream soup of Hokkaido pumpkin and fresh ginger with coconut milk and roasted pumpkin seeds
€ 12

Quail
Essence of quail with truffle-raviolini, fried quail breast and vegetable pearls
€ 12

Cover price per person € 2.90
-will be served without order-

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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 tartar
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

Slices of beef fillet
€ 19

pan-fried gambas (3 pieces)
€ 19

Beef fillet steak tartar
“Do it yourself” optionally with french fries or toast
€ 19

as main course
€ 26
INTERMEDIATE COURSE

Strozzapreti and prawn
Strozzapreti with fried king prawns, green asparagus, cherry tomatoes, parsley and lime sauce
€ 21

as main course
€ 26

Beetroot
Beetroot-ravioli in parsley butter with beetroot-carrot vegetables, broccoli and horseradish foam
€ 17

as main course
€ 22

Pork belly and scallop
Sous vide cooked pork belly and fried scallop with shiitake mushrooms, warm vegetable salad and mushroom-dashi
€ 24

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MAIN COURSE

Venison
Pink fried venison back steak
with sautéed flower sprouts,
pea cream and small semolina dumplings
€ 34

Lamb
Tenderly braised lamb fillet
with pumpkin-tortelloni and sugar snaps in sage butter
with fried pumpkin and rosemary jus
€ 32

Duck
Breast, haunt and liver from Barbarie duck
with celery duet, brioché casserole and thyme jus
€ 32

Pulled cod
Saffron-lasagna with pulled cod,
ratatouille-tomato-sugo, broccoli and lime foam
€ 29

Turbot
Fried turbot fillet with prawn crust,
glazed vegetables, truffled potato mash
and lobster nage
€ 38

Vegetable strudel
Vegetarian strudel with pea cream,
glazed baby carrots, flower sprouts
and coconut foam
€ 24

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OPÉRA’S CLASSICS

Opéra’s Beef-Teriyaki-prawn burger
Marinated beef-paillards and fried king prawn
with cilantro, basil, coleslaw-kimchi
and wasabi mayonnaise in brioche bun
with fried onions and French fries
€ 26

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
€ 32

Men´s cut – 200 grams
€ 39

All meat dishes are served with
Café de Paris butter, pepper cream sauce or onion confit,
mixed vegetables and French fries or potato mash
DESSERT

Black forest
Gâteau, ice cream and praline
with Amarena-cherry-sauce
€ 12

Almond, yoghurt, mandarin
Almond cake and yoghurt mousse with mandarin core
with honey-mandarin-sorbet
€ 12

Crème brûlée
Burnt Tahiti-vanilla-cream
with berry compote and ice cream of caramelized walnuts
€ 12

Assortment of sorbet
from Fontanella’s manufactory

Orange-bergamot
Raspberry-hibiscus
Lemon
Mango
€ 2,80 per portion

CHEESE

International cheese selection
from Parisian markets
served with grapes, celery, walnuts
grissini and fig-mustard

small portion
€ 10

large portion
€ 15

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OUR RESTAURANT FAMILY

WIESBADEN

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RMCC Bagutta
Friedrich-Ebert-Allee 1, 65185 Wiesbaden
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Schlossschänke
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FRANKFURT AIRPORT

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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

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

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

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