**STARTERS**

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

**Octopus and veal**
Sous vide cooked, roasted cliff octopus and veal sweetbread-florets with avocado, egg yolk cream, yoghurt-couscous and horseradish sorbet
€ 21

**Cauliflower**
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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Our prices include VAT (19% or 7%) and service.
Any given gratuities will be shared by all service and kitchen staff.
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

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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

**Ox**
Tender pot roast of ox cheek  
with creamy savoy cabbage, glazed grapes  
and brioche-bread dumplings  
€ 29

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

**Duck**
Breast and haunt of Barbarie duck  
with celery duet, small semolina dumplings  
and thyme jus  
€ 34

**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, mixed beets  
and coconut foam  
€ 24

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OPÉRA’S CLASSICS

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

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

US Creek Stone roast beef
Sirloin steak fried with strip of fat – 300 grams
€ 42

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

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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

Cover price per person € 2,90
- will be served without order -
OUR RESTAURANT FAMILY

WIESBADEN

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FRANKFURT AIRPORT

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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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