

STARTERS

Smoked etagere

Salmon darne 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-

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.
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

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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

**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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