

OPÉRA'S ASPARAGUS CLASSICS

Cream of Asparagus Soup

with chunks of asparagus

€ 12

Salad of White and Green Asparagus

with chervil-egg-vinaigrette

€ 15

with chervil-egg-vinaigrette and marinated roast beef

€ 19,00

Asparagus-Ricotta-Tortelloni

with tomatoes, green asparagus and Parmesan

Intermediate course

€ 16

Main course

€ 19

German Asparagus

with Sauce Hollandaise or melted butter and new potatoes

€ 22

optionally with

Crusted Ham and Jamón Iberico

€ 33

Wild Scottish salmon – 130 gram

€ 38

Half portion veal Schnitzel/ Full portion veal Schnitzel

€ 35/ € 39

Australian Grain Fed fillet steak – 120 gram/ 200 gram

€ 43/ € 52

with Scottish Dry Aged Entrecôte, Donald Russel – 250 gram

€ 50

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 including goods and services tax.

STARTER

Spanish Summer
Gazpacho made from stewed yellow Oxheart tomato 'Garden Peach' variety
with Basil, Aged Balsamic and Frisée Mushroom
€ 14

Best of Romaine Salad
-Crispy and Cooked-
with Caesar dressing, grated parmesan, Tuscan-Style tomato sauce
€ 18

Piedmont Carpaccio
Thin slices of Piemontese Fassone Beef
with Lime-Olive Oil, Parmesan, Rocket salad and confit Tomatoes
€ 19

SEAFOOD ÉTAGÈRE (served in two courses)

First course – served cold
Marinated Louisiana prawns, river crabs, lobster and salmon tartare
cold smoked salmon tranches, a pair of Atlantic oysters
served with a variety of dips

Second course – served warm
Half a lobster sautéed in Café de Paris butter,
pan fried Tiger prawn, scallop, filleted fish served with wok vegetables

for two - per person
€ 46

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OPÉRA'S CASSICS

Vitamin Bomb
Mixed leaf salad with Opéra's homemade dressing,
chive sour cream and garlic croutons
€ 10

optionally with

roasted wild mushrooms
€ 16

Beef sirloin strips
€ 18

pan fried king prawns (3 pieces)
€ 19

Steak Tatar, Beef Fillet
"Do it yourself" with French fries and toast corners
€ 19

main course
€ 26

INTERMEDIATE COURSE

Ricotta-Fig-Quiche
with Iberico Ham, Lavender Honey and fine salad tips
€ 18

main course
€ 24

Crispy Sourdough Waffle
with Green Sauce Asparagus Crème,
Organic Poached egg
and finely grated summer Truffel
€ 20

main course
€ 28

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MAIN COURSE

French Poussin
Panfried Breast with Ragout in a Morel cream
served with buttered rice, glazed Mangetout and Morels
€ 30

Surf and Turf
Veal fillet and half a lobster
with creamed sweet potato and sautéed Passepierre Kelp
€ 42

Japan Eagle
Grilled Meagre with Fern root noodles
served with cabbage and a salad with carrot, radish and peanut
€ 30

Local Trout
Grilled fillet served with stewed cucumber, crushed Ramson-potatoes
and horseradish foam
€ 29

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OPÉRA'S CLASSICS

Opéra Burger
Medium Veal Flank in a Sesame brioche
served with Fries
and mini-corn, Bellpepper relish and Bacon Jam
€ 22

Veal Wiener Schnitzel
with a choice of pan fried potatoes or potato salad,
logan berry marmelade, lemon and side salad
€ 26

Australian Grain Fed Fillet steak
Ladies Cut – 120 gram
€ 29

Men's Cut – 200 gram
€ 39

Scottish Ribeye, Donald Russell
21 days dry aged
Steak – 250 Gramm
€ 36

All steaks served with
Café de Paris butter
Pepper cream sauce
Mixed vegetables and French fries

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DESSERT

Rhubarb-Crumble
with raspberries and lemon sorbet
€ 12

Strawberry-Prosecco-Soup
with yoghurt, Bavarian Crème
and caramel ice cream
€ 12

Assortment of Sorbet from Fontanella's

Orange-Bergamot
Raspberry-Hibiscus
Cantaloupe
€ 2,80 per portion

Trio of Sorbet
served with fruits and berries
€ 12

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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