

Starters

White in White

*Marinated white halibut and white sesame
with grilled black salsify, cream of dried apricot and sesame-sponge* € 18.00

Green Fairy and Wealthy Knight

*Duet of foie gras with fried pyramid cake, red chard, quince praline
and prune cream* € 23.00

Opéra'S Classics

Opéra'S Vitamin Bomb

*Refreshing leaf salad with Opéra'S homemade dressing,
chive sour cream and garlic croutons* € 10.00

On request

with roasted wild mushrooms € 16.00

or with sirloin tips of beef € 18.00

or roasted king prawns (3 pieces) € 19.00

Steak Tatar of Beef Filet

"Do it yourself" starter € 19.00
with French fries and toast corners served as main course € 26.00

Soups

Pumpkin Soup

with roasted pumpkin seeds, Styrian seed oil and coconut foam € 11.00

Pheasant Consommé

with vegetable and porcini-raviolo € 11.00

Opéra'S Pasta

Tomato-Ricotta-Tortellini

panned in brown butter, olives, pine nuts, basil and parmesan cheese € 17.00

as intermediate course € 23.00

as main course

Black Salsify Quiche with Beetroot Hummus

with roasted pistacchios, pomegranate seeds and marinated wild herbs € 15.00

as intermediate course € 19.00

as main course

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

Fish Dishes

Opéra'S Classics

Seafood Étagère “Plateau des fruits de mer” served in two courses

served cold

Marinated Louisiana prawns, river crabs, tartare of lobster and salmon, cold smoked tranches of salmon fillet, a pair of Atlantic oysters served with a variation of dips

served warm

Half lobster sautéed in „Café de Paris butter“, roasted prawn, scallop and fish fillet on wok vegetables

-for two persons-

per person € 46.00

Filet of Iceland Codfish

with stewed balsamic-lentils, potato doughnuts and parsley beurre blanc

€ 27.00

Whole Sole fileted at the Table

served with lemon-salvia-noodles, sauteed baby-chard and beurre blanc

€ 36.00

Meat Dishes

Opéra'S Classic

Opéra'S Wiener Schnitzel

Calf in a fluffy coating with roasted potatoes or potato salad, served with a side salad, cranberries and lemon

€ 26.00

Medium roasted Saddle of Venison

on parsnips bacon dauphines, poached spicy pear and rose hip jus

€ 34.00

Tranches of Iberico-Saddle

with truffeled potato terrine and honey carrots with celery cream and nut butter jus

€ 26.00

Steaks of US Beef „Greater Omaha Nebraska“

„Lady's cut“ 120 grams fillet of beef

€ 29.00

„Men's cut“ 200 grams fillet of beef

€ 40.00

Dry aged special – 250 grams ribeye steak

(John Stone, Ireland) – dry aged in 21 days

€ 36.00

Our steaks are served with

Café de Paris butter

Pepper cream sauce or Béarnaise sauce

Mixed vegetables and French fries

Cover price per person à 2.90 €

- will be served without order -