

STARTER

Carpaccio

Fine slices of beef
with Taggiasca-olive oil, parmesan, rocket salad,
confit tomatoes and pickled capers
€ 19,00

Beets, Navette & Pumpkin

Marinated beets with navette cream,
stewed pumpkin and mustard seed-vinaigrette
€ 18,00

Calamaretti & Scallop

Fried calamaretti and scallop
with couscous, mint yoghurt, focaccia chip
and salad tips
€ 19,00

SOUP

Pumpkin & Coconut

Vegan cream soup of hokkaido pumpkin
and coconut milk
€ 11,00

Tomato Essence

Essence of vine tomato
with ricotta-basil raviolini and vegetable pearls
€ 12,00

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 and service.
Any given gratuities will be shared by all service and kitchen staff.

INTERMEDIATE COURSE

Fagottini

with pear-taleggio-filling, shimeji mushrooms
and creamy spinach

€ 18,00

as main course

€ 23,00

Linguini

in truffle cream
with shaved autumn truffle

€ 22,00

as main course

€ 28,00

SEAFOOD ÉTAGÈRE

(served in two courses)

First course – served cold

Marinated Louisiana prawns and “Büsum” crabs,
cold smoked salmon tranche,
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, fried gamba,
scallop and fish fillet with wok vegetables

for two - per person

€ 54

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OPÉRA'S CLASSICS

Vitamin bomb

Mixed salad leaves in Opéra's homemade dressing
with chive sour cream and garlic croutons

€ 10,00

optionally with
sautéed mushrooms

€ 16,00

slices of beef fillet

€ 22,00

pan-fried gambas (3 pieces)

€ 19,00

Beef fillet steak tartar

optionally with French fries or toast

€ 19,00

as main course

€ 26,00

Veal Wiener Schnitzel

with cranberry sauce, lemon and side salad

optionally with

pan-fried potatoes or potato salad

€ 26,00

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MAIN COURSE

Veal

Tender slices of 12 hours sous vide cooked knuckle
with truffled creamy kohlrabi and potato noodles

€ 28,00

Barbarie Duck

Pink fried breast
with celery duet and potato fritters

€ 32,00

Iceland Pollack

Atlantic fillet
with pointed cabbage, mie noodles, shiitake mushrooms
and mushroom dashi

€ 32,00

Pikeperch

Fillet fried on the skin
with creamy bell pepper-cabbage and spinach ravioli

€ 32,00

Australian Grain Fed Beef Fillet Steak

Ladies Cut – 130 gram

€ 36,00

Men's Cut – 200 gram

€ 46,00

U.S Creek Stone Roast Beef

Sirloin steak fried with fat strip - 300 gram

€ 46,00

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

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