

Starters

In olive oil confit mackerel

*with salad of fruity tomatoes served with Italian rustic bread
and housemade basil mayonnaise*

€ 17.00

Opéra'S oak forest in the fog

*Caramelised quail breast and soft boiled quail egg
served with salty brownie, wild blueberries, Shimeji mushrooms and parsley sponge*

€ 19.00

Opéra'S classics

Käfer'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 tartare of beef fillet

"Do it yourself"

with French fries and toast corners

starter

€ 19.00

served as main course

€ 26.00

Soups

Gazpacho of yellow tomatoes and strawberries

with savoury Cantuccini

€ 11.00

Bouillabaisse à la Frankfurt

*Zander, trout and crayfish in cider shellfish stock
with horseradish foam and crostini with Frankfurt seven herbs butter*

€ 14.00

Opéra'S pasta

Basil polenta waffle

*with artichoke tomato ragout, buffalo mozzarella and tomato foam
as intermediate course
as main course*

€ 17.00

€ 22.00

Garganelli Fagioli e Pulpo

*with colourful beans, sauteed squid, fennel and Taggiasca olives
as intermediate course*

€ 19.00

as main course

€ 21.00

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

Whole sea bream filleted at the table

served with saffron orange chicory, chervil risotto and beurre blanc

€ 29.00

In gravy glazed monkfish

on lentil cream with roasted cauliflower and Fregola Sarda noodles

€ 32.00

Meat dishes

Opéra'S classic

Käfer'S Wiener Schnitzel

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

€ 26.00

Vietnamese ragout of black-feathered chicken

in coriander lemon grass velouté with fried vegetables, mushrooms and fragrant rice

€ 27.00

Onglet of US beef

on braised eggplant with zatar herbs, dates and almonds served with bulgur vegetable balls € 29.00

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

French fries

Cover price per person à 1.90 €

- will be served without order -