

Starters

Salmon and leek

Lollipop and tatar of homemade graved salmon

with flamed leek, miso cream, peanut and shiso-cress-sorbet

€ 19.00

Portobello

with couscous salad and caramelized goat cheese cream,

mirabelle chutney and parsley sponge

€ 17.00

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 tatar of beef filet

"Do it yourself"

with French fries and toast corners

starter

€ 19.00

served as main course

€ 26.00

Soups

Pumpkin soup

with roasted pumpkin seeds, Styrian seed oil and coconut foam

€ 11.00

Asian Warm Up

Buckwheat noodles, Vietnamese pork belly, pak choi, sprout,

edamame and Shimeji mushrooms in spicy chicken fond

€ 13.00

Opéra'S pasta

Black salsify with beetroot humus

with roasted pistacchios, pomegranate seeds and marinated wild herbs

as intermediate course

€ 17.00

as main course

€ 20.00

Triangoli funghi porcini

with caramelized shallots and deer ham

as intermediate course

€ 19.00

as main course

€ 21.00

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

Whole sole fileted at the table

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

€ 36.00

Crisply roasted filet of red mullet

on fennel cream with tomato tortelloni and grilled zucchini

€ 28.00

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

Medium roasted saddle of venison

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

€ 34.00

Roasted lamb noisettes topped with Merguez-melt

with grilled fougasse and chickpea-bean vegetables

€ 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 2.90 €

- will be served without order -