

Starters

Guacamole in textures

Avocado parfait in own skin accompanied by two kinds of tomato with salt fruits, Coppa di Parma chip and red mangel

€ 16.00

Tuna in different ways

Five kinds of tuna

with Asian horseradish bar in nori leaf, miso foam, smoked yoghurt and pineapple parsley ice cream

€ 21.00

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"

starter

€ 19.00

with French fries and toast corners

served as main course

€ 26.00

Soups

Consommé of field ox

with herb pancake strips and root vegetables

€ 12.00

Gazpacho of yellow tomatoes and strawberries

with savoury Cantuccini

€ 12.00

Opéra'S pasta

Green fettuccine

in wild garlic parsley root cream with smoked pork cheek and melted tomatoes

as intermediate course

€ 17.00

as main course

€ 20.00

Sweet potato buckwheat gnocchi

with pesto of pistachio and peas served with baby spinach and Robiola

as intermediate course

€ 19.00

as main course

€ 22.00

Fish dishes

Opéra'S classics

Seafood étagère "Plateau des fruits de mer" served in two courses

served cold

Marinated Louisiana prawns, North Sea 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-

p. p. € 46.00

Fillet of wild-caught zander

with blood sausage arancini, confit leeks and horseradish apple velouté € 29.00

In gravy glazed monkfish

on lentil cream with roasted cauliflower and Fregola Sarda € 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

Onglet of US beef under pepper nut glaze

with braised Romaine salad and purple sweet potato cream

€ 28.00

Medium roasted sirloin of game

with celery apple ravioli, creamy morels and small vegetables

€ 36.00

Steaks of US Beef „Greater Omaha Nebraska“

„Lady's cut“ 120 grams fillet of beef

€ 30.00

„Men's cut“ 200 grams fillet of beef

€ 41.00

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 à 1.90 € per person
- will be served without an order -**