

## 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 cous cous 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

### **Chilled soup of braised white peach**

with lemon thyme, greek yoghurt and baked tofu

€ 11.00

### **Bouillabaisse à la Frankfurt**

Pikeperch, 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

€ 17.00

as main course

€ 22.00

### **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 sea bream fileted at the table**

*served with saffron orange chicory, chervil risotto and beurre blanc*

*€ 29.00*

**Crisply roasted filet of red mullet**

*on fennel cream with tomato tortelloni and grilled zucchini*

*€ 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*

**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 -**