

Dinner for two

FREITAG, 10. JANUAR 2025

VORSPEISE / STARTER

Carpaccio vom Rind | Pinienkerne | Rucola | Basilikum | Pesto (L)

Carpaccio of beef | pine nuts | rocket salad | basil | pesto (L) |

SUPPE / SOUP

Karotten-Ingwer-Suppe | Rosmarin-Crostini (GW)

Carrot-ginger soup | rosemary -crostini (GW)

HAUPTGANG / MAIN COURSE

Tournedo vom Duroc Schweinefilet |

Tomaten-Spritzkartoffeln (GW) | sautierte Gambas an Butter (L) |

Kaiserschoten

Tournedo of Duroc pork fillet | sprouted tomato-potatoes (GW) |

snow peas | sauted gamba prawns in butter (L)

ODER / OR

Medallions vom Seeteufel | Tomaten-Tagliatelle |

Zitronen-Dill-Rahm (GW) | frittiertem Rucola

Medallions of anglerfish | tomato-tagliatelle pasta |

citron-dill-cream (L) | deep-fried rocket salad

NACHSPEISE / DESSERT

Zitronen-Joghurt-Küchle (GW,L) | Kirschspiegel | Saltet Caramel Eis (Ei,,L)

Citron-yogurt-cake (GW,L) | cherry sauce | salted caramel ice-cream (Ei,,L)



Opera
Restaurant & Lounge