

Opéra's Classics

Gerd Käfer'S Vitamin Bomb

Mixed Green Salad with our House-Dressing, Chive Sour Cream and Garlic-Croûtons € 10,00

Depending on your Desire with Slices of Beef-Filet-Tips or roasted King Prawns € 18,00

-small Portion- € 16,00

Gerd Käfer'S Salmon-Modesty

Potato Roesti with smoked Slices of Salmon, Rocket Salad, boiled Egg, Shallots and Lime-Crème-Fraîche € 18,00

Our "Wiener Schnitzel"

Escalope of Veal with roasted Potatoes or Potato Salad and a small Leaf Salad € 25,00

Seafood Plate "Plateau de Fruits de mer"

Half Lobster with his own Cocktail Sauce, Oyster fried King Prawns, Louisiana Prawns, Filet of Fish, Scallops, "Büsumer" Shrimps and smoked Filet of Salmon
-for two Persons- p. P. € 35,00

Cocktail of Maine-Lobster served in Iceberg-Lettuce with a fruity Cocktail Sauce € 19,50

Premium Steaks

Steak Tartar of US-Beef to "dress itself" with French Fries and Toast
small € 18,00
large € 25,00

150Gramm Argentinean Beef € 25,00

280Gramm Argentinean Beef € 36,00

250Gramm Argentinean Rump Steak € 29,00

120Gramm "**Lady's Cut**" Nebraska Beef "Greater Omaha" € 25,00

250Gramm "**Men's Cut**" Nebraska Beef "Greater Omaha" € 42,00

300Gramm Nebraska Rib Eye Steak "Greater Omaha" € 36,00

Our Steaks are served with:

Café de Paris Butter

French Fries

Green Beans

Three kinds of Steak Sauce

Starters

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| Artichoke-Mousse in a Zucchini-Crust with Tomato-Focaccia and Fennel-Salami | € 14,00 |
| Raw marinated Swordfish with Ponzu Sauce toasted Coriander and Spring Roll | € 15,00 |
| Skewer of Scallop and Prawn with Cucumber, Watermelon and Wasabi | € 17,00 |

Soups

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| White Lemongrass Soup with Chicken Satay | € 7,50 |
| Clear Soup of Halibut with Safron-Royale | € 8,50 |

Entremets & Pasta

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| Homemade Ramson-Gnocchi with grilled Asparagus | € 16,00 |
| Braised Cheeks of Pork with Shallots-Ravioli | € 19,00 |
| Vegetables "Leipzig Style" with Asparagus, Morels, Crayfish and Pea | € 21,00 |

From the Sea

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| Fillet of Codfish from the Root-Boiling with Pommery Mustard, mashed Potatoes and Cucumber Salad | € 23,00 |
| Grilled Tuna Steak with Salsa Verde Canary Potatoes and Pak Choi | € 25,00 |
| Roasted Monkfish in Garlic with Asparagus-Risotto and Pinenut-Butter | € 26,00 |

From the Grassland

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| Calf's Liver with sautéed Peaches Chanterelles and sweet Potato Fries | € 22,00 |
| Escalope of Lamb in a Herb-Crust with Frankfurter Green Sauce and New Potatoes | € 24,00 |
| Medium roasted Rack of May-Deer with Morel-Tarte, confit Leek and Cranberry Jus | € 27,00 |