

NADA

Restaurant Bar

Menu



At the Bar

Oyster spéciales des Marennes N°2 GILLARDEAU	per piece	4,80
	6 pieces	27,—
	12 pieces	52,—
Three Oysters spéciales des Marennes N ° 2 GILLARDEAU with green asparagus vinaigrette and salmon caviar		16,—
Deep fried anchovies with Aioli		7,—
Spaghetti aglio olio		9,—
Fried Soft shell crab with rice noodle salad and Prik Nam Pla		18,—

Starters

Variation of char (pan fried, poached, tartlet) with braised cucumber, sour cream and char caviar		21,—
Marinated tuna with mango jelly, green papaya salad and tandoori mayonnaise		19,—
Beef tartare „Caprese“ with tomato, buffalo mozzarella, basil pesto and grilled peach		16,—

In-between

Pan fried scallops with coppa piacentina, braised radicchio and pea puree		19,—
Breaded sweetbreads with almond crème brûlée, broccoli and almond butter		19,—
Grilled octopus with antipasti and feta stuffed tortellini		19,—
„Moo Grob“ crispy pork belly, with water spinach and basmati rice		15,—

Soups

„Tom Yam Goong“ Thai style soup with lemongrass and prawns	9,—
Parsley root cream soup with roasted pork chin	7,—

Fish

Pan fried gilthead with spring roll, mango lime chutney and coriander	27,—
Monkfish fillet, fried in banana leaf with in soy sauce braised water spinach, purple potato puree and saffron sauce	26,—
Two fried soft shell crabs with rice noodle salad and Prik Nam Pla	26,—
Pan fried sea bass fillet with white onions puree, mangel and tomato sugo	24,—

Meat

Argentinian entrecôte with mediterranean vegetables, gratinated potatoes and green pepper sauce	26,—
Pan fried veal chop with potatoe-lettuce mash and sauce bearnaise	26,—
„Eifel“ country chicken breast with pan fried king prawn, potato pirogi and port wine jus	24,—
Thuringian duroc pork saddle steak with chorizo, white beans and rioja jus	22,—

Desserts

Lemon crème brûlée with yoghurt ice cream	7,—
Cheesecake with raspberry sorbet and chocolate sauce	9,—
Warm „Tomme de Savoie“ (french raw milk cheese) with poached pear and homemade spice bread	12,—
Raw milk cheese board with quince jelly	16,—

Beverages

Mineral Waters, Lemonades, Juices

Taunusquelle still/medium	0,25 l	2,50
Taunusquelle still/medium	0,75 l	6,—
Afri Cola (Cologne Brand) in different types	0,2 l	2,50
Fritz-Limo orange-/ lemonade	0,2 l	3,—
Van Nahmen juices: apple, orange, passion fruit etc.	0,2 l	3,—
Thomas Henry: Tonic Water, Bitter Lemon, Ginger Ale etc.	0,2 l	3,—
Fever-Tree Tonic Water	0,2 l	3,—

Beer in bottles

Gaffel Kölsch (Cologne style)	0,33 l	4,8%	3,—
Bayreuther Hefe-Weißbier (Bavarian Wheatbeer)	0,5 l	5,3%	4,50
Schönramer Pils (World Champion 2014, Denver)	0,33 l	5,0%	3,—
Aecht Schlenkerla Rauchbier (Bamberg)	0,5 l	5,1%	4,50
Hoegaarden (Belgium)	0,25 l	4,9%	3,—
Leffe - bière blonde (Belgium)	0,33 l	6,5%	3,80
Leffe - bière brune (Belgium)	0,33 l	6,5%	3,80
Chimay - red, bière Trappiste (Belgium)	0,33 l	7,0%	4,50
Chimay - triple, bière Trappiste (Belgium)	0,33 l	8,0%	4,50
Chimay - bleu, bière Trappiste (Belgium)	0,33 l	9,0%	5,—
Gaffel Kölsch alcohol free	0,33 l	0,0%	3,—
Schneider Weiße alcohol free	0,5 l	0,0%	4,—

Hot Beverages

Espresso	3,—
Espresso double	4,50
Cappuccino	3,50
Coffee	3,—
Milk coffee	3,50
Latte Macchiato	3,50

Opening hours:
Monday – Saturday from 5 p.m.
Closed on Sundays and public holidays

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