

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 Marennes-Oléron Spéciales de Claires N°1 gratinated with apple zabaglione and apple sticks		15,—
Deep fried anchovies with Aioli		7,—
Pan fried chorizo with olives		7,—

Starters

Fried sashimi tuna fillet with lemon grass coconut panna cotta, chinese cabbage, radish and coriander oil		19,—
Steak tartare of veal with anchovy mayonnaise, dried egg yolk, Frisee, fried capers and tomato pesto		19,—
Ceviche of scottish salmon with smoked parsley root, avocado, yogurt and pimientos		17,—

In-between

Fried softshell Crab on crustacean cannelloni, with Asian vegetables and red curry		19,—
Pan fried sweetbreads with oxtail ravioli and bouillon vegetables		19,—
Grilled octopus and scallop with three kinds of cauliflower and bergamot gel		19,—

Soups

Bouillabaisse with croûton and sauce Rouille	14,—
„Tom Kha Gai“ Coconut cream soup with Thai vegetables and chicken	9,—

Fish

1/2 lobster with green asparagus salad, Sicilian rice balls „Arancini“ and lobster sauce	29,—
Poached scottish salmon fillet „Label Rouge“ with onsen egg, baby spinach, shimeji mushrooms and ginger broth	24,—
Fried sole fillet „Winegrower style“ with grapes, white onion puree and chard	26,—
Monkfish fillet in banana leaf with tapioca, root vegetables and kaffir foam	24,—

Meat

Tenderloin, cheek and tongue of veal with Port wine jus, pointed cabbage and potato donuts	25,—
Argentinian entrecôte „La Goumera“ marinated in soy sauce, with braised onions, Thai broccoli and fries Pont Neuf	25,—
„Eifel“ rack of lamb with pine nuts and thyme crust, couscous and Jerusalem artichoke	25,—
Breast of „Eifel“ country chicken with duck foie gras, edamame, blood orange and baby corn	23,—

Desserts

Mixed crème brûlée „Dark & White“	7,—
Raspberry almond tart with marshmallows	9,—
Warm „Tomme de Savoie“ (french raw milk cheese) with mustard fruits 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 Weißbier (Bavarian Wheatbeer)	0,5 l	5,6%	4,50
Schönramer Pils (World Champion 2014, Denver)	0,33 l	5,0%	3,—
Hoegaarden (Belgium)	0,25 l	4,9%	3,—
Lefte - bière blonde (Belgium)	0,33 l	6,5%	3,80
Lefte - 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

Tel.: +49 221 / 888 999 44
Reservation: tisch@nadakoeln.de
www.nadakoeln.de