

NADA

Restaurant Bar

Menu



At the Bar

Oyster spéciales des Marennes N°2 GILLARDEAU	per piece	4,80
	6 pieces	27,—
	12 pieces	52,—
Pousses en Claires Label Rouge N°2	per piece	3,80
	6 pieces	21,—
	12 pieces	40,—
Marennes-Oléron Spéciales de Claires N°1	per piece	3,60
	6 pieces	20,—
	12 pieces	38,—
Three Oysters Marennes-Oléron Spéciales de Claires N°1 gratinated with apple zabaglione and apple sticks		15,—
Three Oysters Pousses en Claires Label Rouge N°2 with green asparagus vinaigrette		15,—
Deep fried anchovies with Aioli		7,—
Pan fried chorizo with olives		7,—

Starters

Horse carpaccio with frisee and parmesan		14,—
Pan fried sashimi tuna fillet with sesame crust, pickled pak choi, papaya, mango and wasabi mayonnaise		19,—
Steak tartare of veal with anchovy Aioli, dried egg yolk, radicchio, fried capers and tomato pesto		19,—
Seared mackerel fillet with soy sauce, yuzu-cucumber and green apple gin gel		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 with marinated bell pepper, Passe Pierres, saffron fennel and smoked bell pepper crème		19,—

Soups

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

Fish

Pan fried turbot fillet with green asparagus, wild garlic pesto and lemon potato mousseline	29,—
On it's skin roasted redfish fillet with spring vegetables, pistachios and barley vinaigrette	24,—
Steamed Scottish salmon fillet „Label Rouge“ with „Frankfurt green sauce“, sorrel royale and pickled radishes	24,—

Meat

„Eifel“ lamb's hip with chorizo and bean stew, goat cheese praline and black bean cream	26,—
Pink roasted U.S. „Tafelspitz“ with turnip and beet variation, pumpernickel and onion confit	24,—
Veal entrecôte with Romanesco, roasted coffee almonds and parsley root puree	24,—
Horse Sirloin steak with leaf spinach, „Belper Knolle“ and mashed potatoes	24,—
Breast and leg of the Alsatian poussin with salted celery and morels	24,—

Desserts

Lemongras-Panna Cotta strawberries and basil	8,—
Piña Colada tarte with pineapple sorbet and white chocolate crumble	11,—
Warm „Tomme de Savoie“ (french raw milk cheese) with chutneys and homemade spice bread	12,—
Raw milk cheese board with fig mustard	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,—
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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