

# NADA

Restaurant Bar

## Menu



You can be very sure that our products we use, in relation to the best available quality, are always fresh from the nearest environment, especially from the nearby „Eifel“ area.

Meat of 20,000 km far Australia or New Zealand you will never find on our menu.

With this in mind: Carefree good appetite!

## Oysters & Snacks

Oyster spéciales des Marennes N°1 GILLARDEAU	per piece	5,10
	6 pieces	29,—
	12 pieces	56,—
Oyster spéciales des Marennes N°2 GILLARDEAU	per piece	4,80
	6 pieces	27,—
	12 pieces	52,—
French burgundy snails with pea-bacon-ragoût, chive oil and curry espuma		12,—
Baby calamares in tempura with sauce rouille		9,—
Deep fried anchovies with Aioli		7,—

## Starters

Flamed sashimi tuna fillet with lotus root, pumpkin variation and Tom-Kha-Panna Cotta		19,—
Horse tartare with onsen quail egg, lamb's lettuce and nori mayonnaise		14,—
Fried softshell crab and king prawn, with pickled cucumber, burnt radish and quinoa		16,—
Spanish Duroc pork belly marinated in „Ponsu“, with beetroot, celery and brown butter crumbs		16,—

## In-between

Pan fried sweetbreads with broad beans, mushroom duxelles, „Belper Knolle“ and chorizo		19,—
Scallops and clams with tapioca, shimeji, snow peas and pineapple coconut foam		19,—
Purple octopus with marinated romana, tomato and avocado		19,—
Roasted goose liver with fried potato cream, roasted onions and morels		15,—

## Soups

Bouillabaisse with crouton and saffron rouille	12,—
Truffled chestnut cream soup	9,—

## Fish

Fried zander fillet with cauliflower, pak choi, potato soufflé and tamarind	23,—
Loup de mer fillet with bell pepper peperonata, black olive and Parisian potatoes	23,—
Steamed cod fillet with matcha, kai lan, grapefruit and brandade	23,—

## Meat

„Eifel“ vanison saddle with Brussels sprouts, cashews and oregano aligot	28,—
Horse Sirloin steak in herbal crust with celery, smoked mashed potatoes and cinnamon blossom jus	23,—
Argentinian entrecôte „La Goumera“ with red wine shallots, kohlrabi and poppy seed potato dumplings	23,—
Grilled veal Tafelspitz with veal cheek raviolo, in sumac cooked carrot and horseradish hollandaise	23,—
„Eifel“ lamb steak with chickpeas, raisin chutney, okra and buttermilk foam	23,—
Breast of guineafowl with black radish, mustard grapes and parsley root	21,—

## Vegetarian

Fresh goat cheese gyoza with lentil dhal and paprika cream	16,—
Porcini mushroom risotto with Ras el Hanout and parmesan chip	16,—

## Desserts

Chocolate crèmeux tart with vanilla plums, cassis sorbet and almond foam	10,—
Pandan parfait with coconut praline, mango and bergamot	10,—
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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