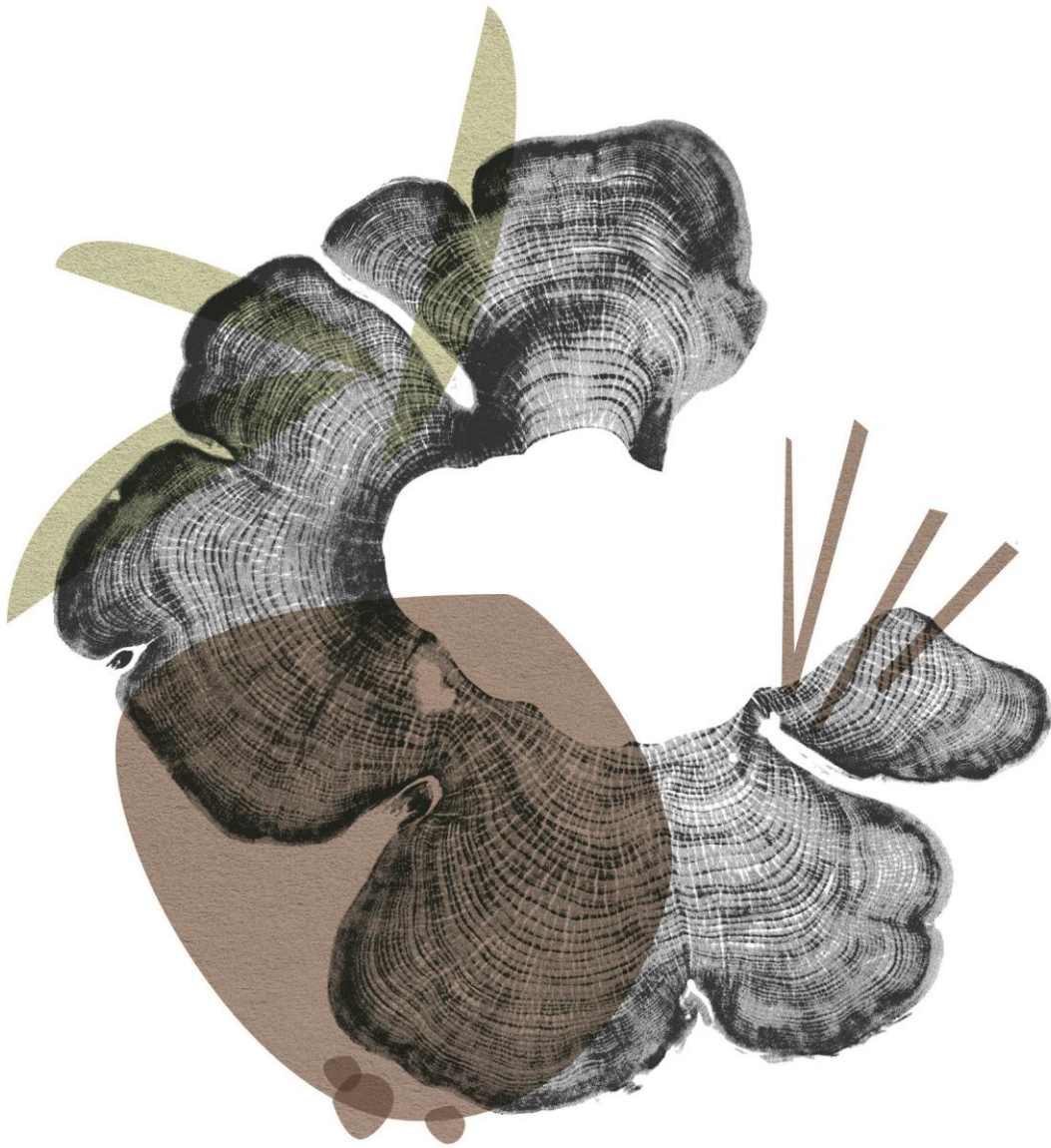


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Menu

The art of seperating the essential from the superfluous.

Welcome to Anima.

For us it is one step back in just the right direction. One step back concentrate on what is most important: The guest. The palate. The taste.

In favour of the 'more', we focus on the 'less' in our restaurant.

We celebrate reduction and the essence of all our ingredients as well as the design, the atmosphere and the processed products. From the kitchen to your table.

Anima is all about quality and puristic style aiming to present maximum taste and experience on each plate.

Heiko Lacher

„be the vinegar in a crowd that still believes in the virtues of honey“

MENU SELECTION

8-Course-Menu 2 Starters – 3 Second Courses – Main Course – 2 Desserts | 125 €

6-Course-Menu 2 Starters – 2 Second Courses – Main Course – Dessert | 105 €

5-Course-Menu Starter – 2 Second Courses – Main Course – Dessert | 89 €

4-Course-Menu Starter – Second Course – Main Course – Dessert | 79 €

EVERY FURTHER DISH 15 €. WINE ACCOMPANIMENT PER GLASS 8 €

STARTER

A piece of forest on the plate

Bio duck liver - spruce

purple carrots

parsley – goat milk

SECOND COURSE

lobster salad

turnip greens - pineapple

Beetroot

Caraway seed – sour cream - dill

MAIN COURSE

Black Cod

Mussels broth - Kale

Ox Cheek

onion – pickled wild garlic sprouts

DESSERT

Apples from this area

brown butter - brioche

A coffee at the end

Cranberries – espresso beans