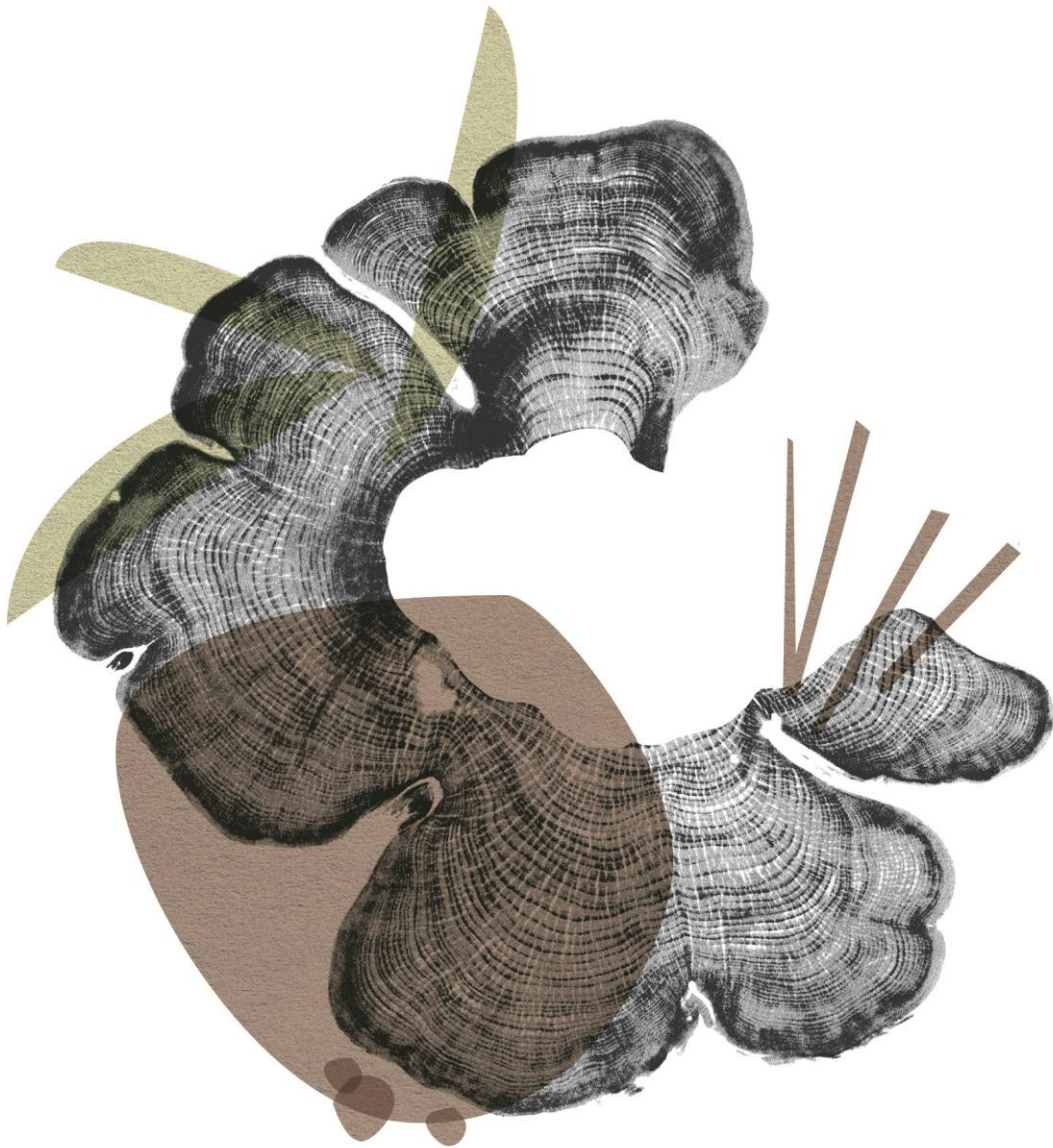


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Menu

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 74€
3-Course-Menu	Starter – Main Course – Dessert 59€

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

S T A R T E R

King mackerel from Völklingen

Pepper – Sesame - fermented Cabbage juice - Pumpnickel

Apple and Pray

3 days cooked - 9 weeks fermented – raw marinated

S E C O N D C O U R S E

Burned Black Root

Dashibutter – Blood Orange – Soybean – Garden Ginger

Domestic Celery

Tiroler Sweetbread – Hazelnut – Sherry – Roasted celery seeds

M A I N C O U R S E

Scottish salmon

Cauliflower – fresh Yuzu – Macadamia – Elder Capers

The most valuable of the calf

Braised parsnip – onion – Homemade cucumber - grain

D E S S E R T

Banana

Coriander – Buttermilk – Coconut - Cashew

Rhubarb from spring

Buckwheat – Cinnamon – Mascarpone - sorrel