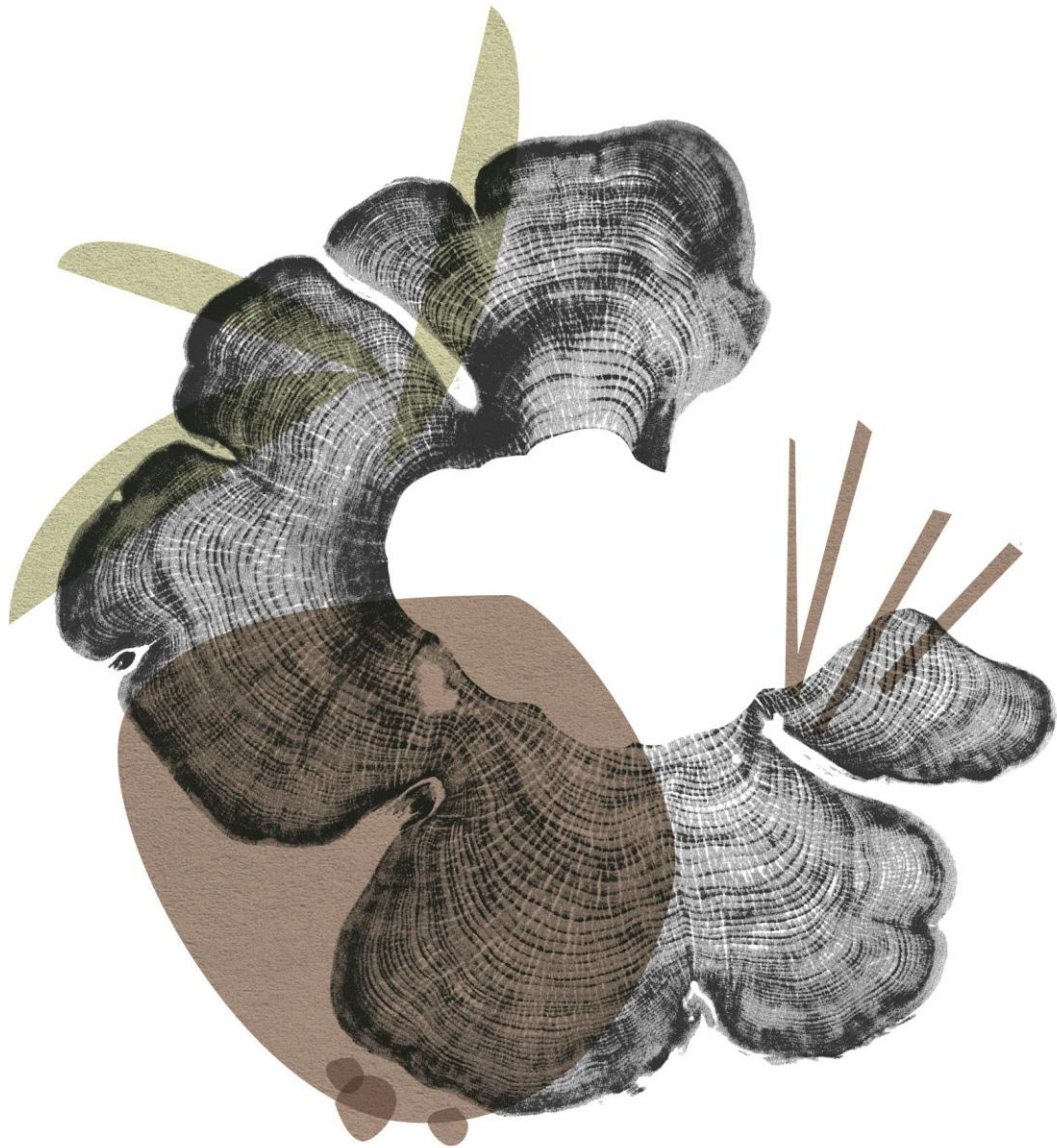


Λ II I III Λ



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 – 2Desserts | 125 €

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

5-Course-Menu Starter – 2 Second Courses – Main Course – Dessert | 94 €

WINE ACCOMPANIMENT PER GLASS 10 €

STARTER

BIO Duck Liver

oyster from Sylt - Seaweed - lychee

mosaic of char

vinaigrette of banana and lime

SECOND COURSE

roasted cellery

hazelnut - dried cheese from switzerland

braised beetroot

Lobster - fermented plum

MAIN COURSE

wild pikeperch

bouchot mussels - pulpo

smoked short rib

carrot - dill - pizokl

DESSERT

camambert

gratin of citrus - ice cream of lovage

mousse of chocolate

ice cream of coffee - cereals