

Mangold

RESTAURANT + BAR

Starters

Beef tartar / roasted sourdough bread / mustard cream / Salad with wild herbs	Starter 16.00 € / Main course 24.00 €
Flambéed salmon tataki / ponzu sauce / cucumber radish salad / shiso cress / crispy quinoa <small>optionally vegan</small>	16.00 €
Cream cheese / turnips & beetroot / caraway caramel / watercress / pumpernickel	12.00 €
Lobster in buttered foam / potato puree / root vegetable / lobster bisque / tobiko caviar	19.00 €

Soup

Carrot lemon grass soup / coriander / salted cashew / prawn	12.50 € / 9.50 <small>vegan</small>
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Main courses

Beef filet 200g / black salsify / truffle gravy / turnip carrot mash	36.00 €
Codfish / brown butter / curly kale / lemon / horseradish mustard sauce / crispy potato straw	25.00 €
Marinated orange chicken / braised anisey fennel / green olives / almonds / rosemary potatoes / kumquat	25.00 €
Topinambour / chervil root / Borettane onion / sherry / radish <small>vegan</small>	25.00 €
Grilled sea bass / curcuma / dill / leek / rice noodles / lime / coconut cream	26.00 €

Casserole dish

Our specialties for sharing	price / per person
Bœuf bourguignon / mushrooms / bacon / pearl onion / creamy polenta	25.00 €

Special

Try delicious tagliatelle turned in a loaf of Parmesan cheese with seasonal black truffle:

Starter portion	16.00 €
Main course portion	24.00 €
+ with glazed lobster tail in lime oil	40.00 €

Dessert

Lukewarm chocolate tartlet / sour cherry compote / vanilla ice cream	11.00 €
Crème brûlée / cinnamon / cassis figs	10.00 €
Braised pineapple / coconut panna cotta / saffron / mango sorbet ^{vegan}	10.00 €
Affogato / espresso / vanilla ice cream	8.00 €

Ice cream & sorbet

Our staff informs you about the daily offer