

# Mangold

RESTAURANT + BAR

## Starters

---

Beef tartar / baked capers / gherkins / herb salad / roasted focaccia / mustard-mayonnaise  
**Starter 18.00 € / Main course 26.00 €**

Salmon sashimi / mustard / passion fruit / crispy phyllo pastry 16.00 €

Marinated and pickled melon / tomato brioche / green asparagus / almond cream cheese / radish <sup>vegan</sup> 16.00 €

Scallop florentine style / baby spinach / lemon pepper / tomato jelly 22.00 €

## Soup

---

White tomato foam soup / basil / croûtons / roasted tartar of prawns <sup>optional vegan</sup> 12.50 € / 11.00 €

## Main courses

---

Entrecôte of Simmentaler heifer 250g / roasted red bell pepper / homemade fries / parsley / Grana Padano / fennel salad 36.00 €

Grilled swordfish / spicy papaya stock / lime / coriander / quinoa tricolore <sup>optional vegan</sup> 36.00 € / 34.00 €

Baked roulade of Prignitzer corn-fed chicken / hazelnut / southern german egg noodles / braised leek / carrot / plum <sup>optional vegetarian</sup> 29.00 € / 26.00 €

Fried filet of gilthead / artichoke provencale style / olives / gnocchi / grilled merguez <sup>optional vegan</sup> 30.00 € / 26.00 €

Pearl barley risotto / chanterelles / marinated tomatoes / spicy apricot / young spinach <sup>vegan</sup> 24.00 €

+ 3 prawns 11.00 €

+ Prignitzer corn-fed chicken 120g 12.00 €

## 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 3 king prawns	40.00 €

## Dessert

---

Braised peach / pine nut brittle / mascarpone cream <small>optional vegan</small>	10.00 € / 12.00 €
Chocolate parfait / raspberry / peanut sauce / sponge cake	12.00 €
Limoncello sorbet / mint / basil <small>vegan</small>	5.00 €
+ Crémant Brut infusion	6.00 €

## Ice cream & sorbet

---

Our restaurant staff will be happy to present the current selection of our homemade ice cream and sorbet.