

Mangold

RESTAURANT + BAR

Starters

Yellowfin tuna Tiradito / red paprika jam / coconut / coriander / lime	16.00 €
Flambéed beef filet / cucumber / avocado / Grana Padano / Togarashi / garlic-ginger batayaki	18.00 €
Local beetroot salad / conference pear / horseradish / almond cream cheese / roasted sourdough bread ^{vegan}	16.00 €
Herb-vegetables salad / lemon dressing / roasted seeds / sprouts ^{vegan}	10.00 €

Soup

Prignitzer chicken soup / noodles / plucked chicken / miso / vegetables	12.50 € / 19.00 €
Hokkaido pumpkin soup / black chanterelle / parsley ^{vegan}	12.00 €

Main courses

Pikeperch / potatoes / capers / chives / marjoram	32.00 €
White halibut in red wine / beurre rouge / parsley root / borettan onions	34.00 €
Tandoori chicken / breast and leg / barberry pilaw / spiced spinach / tomato	29.00 €
Filet of beef / braised cheek of ox / calabaza pumpkin / shallots jam / black truffle / chieves	36.00 €
Cantonese fried rice / bamboo / oyster mushrooms / broccoli / ginger / peas / carrots ^{vegan}	22.00 €
Celery root / green apple / black truffle / vegetable stock ^{vegan}	28.00 €

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 prawns	35.00 €

Dessert

Chocolate cake / quince / pistachio ice cream <small>optional vegan</small>	12.00 €
Honey pumpkin / vanilla ice cream / pumpkin seed oil / pumpkin brittle <small>optional vegan</small>	10.00 €
Affogato al caffè	8,00 €

Ice cream & sorbet

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