

Mangold

RESTAURANT + BAR

DINNER

Starters

Baked scallops / Jerusalem artichokes / Pico de Gallo / Mirasol chilli / coriander sesame oil	16.00 €
Bitter lettuce / stracciatella / tardivo / citrus fruits / roasted cocoa beans / orange dressing <small>optional vegan</small>	15.90 €
Yukhoe (Korean beef tartare) / lemon / sesame / white radish / spring leek / soya / honey / seaweed bread / Kenko mayonnaise	18.50 €
Vegetable salad / sprouts / herbs / roasted nuts / cress / apple vinaigrette <small>vegan</small>	14.00 €

Soup

Lemongrass coconut soup / crispy chilli / mango / prawn <small>optional vegan</small>	10.90 €
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Main courses

Braised beef shovel in balsamic vinegar / fillet of beef (120g) / herb carrot / sour cream / potato leek pie	38.90 €
Nut butter confit fillet of skrei / flower sprouts / rutabaga mustard mash / horseradish sauce / salted lemon <small>optional vegetarian</small>	33.90 € / 26.90 € <small>vegetarian</small>
Prignitz corn-fed poulard breast / braised teriyaki parsley root / passion fruit / baby pak choi <small>optional vegan</small>	29.90 € / 26.90 € <small>vegan</small>
Fried sea bass fillet / king prawn / red port wine risotto / pomegranate / young leek / crustacean foam	33.90 €
Red port wine risotto / pomegranate / young leek / braised portobello mushroom <small>vegetarian</small>	28.90 €
Pink roasted saddle of venison / potato walnut croquette / cherry jus / Brussels sprouts / turnips	36.90 €

Special

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

Starter portion	19.00 €
Main course portion	27.00 €
+ 3 king prawns	38.00 €

Dessert

Pineapple / saffron / red shiso / mezcal <small>vegan</small>	11.50 €
Death by chocolate / mango salad / sorbet <small>vegan</small>	12.50 €
Affogato / vanilla ice cream	8.00 €