

Mangold

RESTAURANT + BAR

Starters

Beef tartar / rosemary focaccia / rocket / parmesan cheese cream / Vierländer tomatoes	Starter 18.00 € / Main course 26.00 €
Tuna sashimi / papaya salad / pineapple / yuzu / mint / roasted cashews <small>optional vegan</small>	20.00 € / 16.00 € <small>vegan</small>
Burrata / grilled green asparagus / aged balsamico / mango ragout / pine nuts Optionally <small>vegan</small> with almond cream cheese	18.00 € / 16.00 € <small>vegan</small>

Soup

Watercress soup / marinated orange salmon / carrot / roasted fennel seeds	12.50 € / 11.00 € <small>vegan</small>
---	--

Main courses

Beef filet 200g / potato ramsons puree / spring vegetables / shallots gravy	36.00 €
Rump steak 200g / French fries / shallots gravy / wild herb salad / truffle mayonnaise	38.00 €
Prignitzer corn-fed chicken breast / mini corn / basil gnocchi / sugar pea / purple curry	26.00 €
Acqua pazza salmon / white wine tomato stock / root vegetables / new potatoes / gremolata	26.00 €
Cold sliced roast beef / fried potatoes / cucumber salad / remoulade sauce	26.00 €

Casserole dish

Our specialty for sharing	price / per person
Veal strips "Zurich Style" / cream sauce / black morels / Bernese hash browns	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 king prawns 3 pieces	40.00 €

Dessert

Chia pudding / sesame granola / coconut / agave / elderberries <small>vegan</small>	10.00 €
Honey crème brûlée / lemon grass sorbet / almond slices	12.00 €
Strawberries / vanilla sauce / vanilla ice cream / mint	12.00 €

Ice cream & sorbet

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