

Mangold

RESTAURANT + BAR

DINNER

Starters

Salmon sashimi / passion fruit mustard vinaigrette / baked filo pastry	19.00 €
Burrata / blood orange salad / fennel / salted pistachios / cherry tomatoes <small>optional vegan</small>	16.00 €
Beef tartare / baked capers / mustard mayonnaise / herb salad / toasted sourdough bread	
Starter portion	19.00 €
Main course portion	29.00 €

Soup

Carrot soup / curry / ginger / roasted scallop / chili peanut crunch <small>optional vegan</small>	12.50 €
--	---------

Main courses

Fillet of beef and cured ox cheek / parsley potatoes / turnip / truffle jus / carrot	39.00 €
Pink roasted saddle of venison from Elbe deer / fig red cabbage / quince / fried chervil tuber / black walnut	38.00 €
Fried turbot fillet / mashed potatoes / shiitake mushrooms / celery / Vadouvan nut butter	36.00 €
Tuna tataki / mango tomato salsa / onion pak choi salad / sweet potato straw <small>optional vegetarian and vegan</small>	36.00 €
Oven-baked miso eggplant / sautéed young leeks / sesame / jasmine rice <small>vegan</small>	26.00 €

Special

Tagliatelle turned in a loaf of parmesan cheese with seasonal truffle	
Starter portion	19.00 €
Main course portion	27.00 €
Prawns du Chef / pepper confit / roasted bread	
Small portion (5 pieces)	18.00 €
Large portion (7 pieces)	24.00 €

Dessert

Carrot cake / chocolate salted caramel ganache / yogurt ice cream	12.50 €
Crème brûlée / spiced blackberries / vanilla ice cream	12.50 €
Lemon sorbet / champagne / mint	14.50 €