

SO/BERLIN *Das Stue*

THE CASUAL

Vorspeisen

Starters

Kürbissuppe | Jakobsmuschel | Curry | Orange
pumpkin soup | scallop | curry | orange
12 €

Brandenburger Burrata | Radicchio Treviso | Grapefruit | Röstzwiebel
brandenburger burrata | radicchio treviso | grapefruit | fried onion
15 €

Blumenkohl | Mandeljoghurt | Eingelegtes Gemüse | Granatapfel | Mais
cauliflower | almond yoghurt | pickled vegetables | pomegranate | corn
17 €

See Saibling | Steinpilze | Kohlrabi | Estragon | Cider
lake char | ceps | turnip cabbage | tarragon | cider
18 €

Gegrillter Hummer | Zucchini & Zitronencreme | Basilikum
grilled lobster | zucchini & lemon cream | basil
27 €

Hauptspeisen

Main dishes

Gratinierte Malfatti | Paprika Sauce | Kräutersaitlinge | Menton Zitrone
gratinated malfatti | bell pepper sauce | king oyster mushrooms | menton lemon
19 €

Wolfsbarsch | Saubohnen Agnolotti | Kapern | Safran
seabass | broad beans agnolotti | capers | saffron
30 €

Seezunge | Pulpo | Bulgur | Aubergine | Mandel
sole | pulpo | bulgur | eggplant | almond
32 €

Rinderbacke | Trockenfrüchte | Schmorkarotte | Nussbutter Püree
beef cheek | dried fruits | braised carrot | beurre noisette mash
26 €

Zweierlei vom Lamm | Brokkoli | Zitronen Gnocchi | Basilikum Crumble
two kinds of lamb | broccoli | lemon gnocchi | basil crumble
30 €

Dry Aged Entrecote - 300 g
Chimichurri | Zitronen – Basilikum Butter | Portweinjus
chimichurri | lemon – basil butter | port wine jus

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Butternutkürbis - Pancetta | Gegrillter Brokkoli | Sautierter Spinat
butternut pumpkin - pancetta | grilled broccoli | sautéed spinach

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Gnocchi | Kartoffelpüree | Topinamburgratin
gnocchi | mashed potato | Jerusalem artichoke gratin
38 €