

SO/BERLIN *Das Stue*

THE CASUAL

Vorspeisen

Starters

Topinamburcremesuppe | Ochschwanz | Orangenöl | Estragon
jerusalem artichoke cream | oxtail | orange oil | tarragon
14 €

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

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

Bernsteinmakrele | Avocado | Lulo | Erdnuss | Koriander
mackerel | avocado | lulo | peanut | coriander
24 €

Confierter Hummer | Rübchen Gemüse | Grapefruit | Estragon
confied lobster | turnip vegetables | grapefruit | tarragon
25 €

Hauptspeisen

Main dishes

Vollkorn Tortellini | Quark | Spinat | Shiitake | Knackerbse | Trüffel
whole wheat tortellini | curd | spinach | shiitake | sugar snaps | truffle
27 €

Confierter Skrei | Stockfisch Brandade | Brokkoli | Petersilie
confied 'skrei' cod | stock fish brandade | broccoli | parsley
29 €

Goldforelle | Rauchmandeln | Gurke | Salzzitrone | Lauch Risotto
golden trout | smoked almonds | cucumber | salted lemon | leeks risotto
31 €

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

Zweierlei vom Lamm | Artischocken | Panisse | Rote Paprika
two kinds of lamb | artichoke | panisse | red bell pepper
30 €

Rinderfilet - 180 g

Beilagen zur Auswahl

Sides to choose

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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Panisse | Kartoffelpüree | Topinamburgratin
panisse | mashed potato | Jerusalem artichoke gratin

38 €