

SO/BERLIN *Das Stue*

THE CASUAL

Vorspeisen

Starters

Topinamburcremesuppe | Ochenschwanz | Orangenöl | Rucola
jerusalem artichoke cream | oxtail | orange oil | rocket salad
14 €

Brandenburger Burrata | Caponata | Senfkraut
Brandenburger burrata | caponata | mustard leaves
17 €

Schwarzwurzel | Ceci Neri | Cashew Creme | Zitrusfrüchte
black salsify | ceci neri | cashew cream | citrus fruits
17 €

Gegrillter Pulpo | Mais | Limette | Avocado | Geräucherte Paprika
grilled pulpo | corn | lime | avocado | smoked bell pepper
24 €

Confierter Hummer | Rübchen | Zitrusmayonnaise | Estragon
confied lobster | turnip | citrus mayonnaise | tarragon
25 €

Hauptspeisen

Main dishes

Vollkorn Tortellini | Quark | Spinat | Zuckerschoten | Schwarze Nüsse
whole wheat tortellini | curd | spinach | sugar snaps | pickled walnuts
27 €

Seezunge | Muschel-Fenchel Sud | Datteltomaten | Grenaille Kartoffeln
sole | mussel-fennel sud | date tomatoes | grenaille potatoes
36 €

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 €

Wachtel | Sellerie | Bärlauch | Berberitze | Kardamom
quail | celeriac | wild garlic | barberries | cardamom
29 €

Zweierlei vom Ruppiner Lamm | Chicorée | Zucchini | Oliven Gnocchi | Pinienkerne
two kinds of lamb from Ruppin | chicorée | zucchini | olive gnocchi | pine nuts
34 €

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 | Ge grillter Brokkoli | Sautierter Spinat
butternut pumpkin - pancetta | grilled broccoli | sautéed spinach

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

38 €