

SO/BERLIN *Das Stue*

THE CASUAL

Vorspeisen Starters

Grüne Tomaten Gazpacho | Mango | Rohschinken | Gurke
green tomato gazpacho | mango | raw ham | cucumber
14 €

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

Karotte | Vanille | Cashew Crème | Kamille
carrot | vanilla | cashew cream | chamomile
17 €

Add on
Tigergarnelen
tiger prawns
+7 €

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

Label Rouge Lachs | Zitrusfrüchte | Blumenkohl | Kaviar
label rouge salmon | citrus | cauliflower | caviar
24 €

Hauptspeisen

Main dishes

Tagliatelle | Pfifferlinge | Erbse
tagliatelle | chanterelles | peas
27 €

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

Saiblingsfilet | Neue Kartoffeln | Erbse | Minze | Konfierte Zitrone
seared char | new potatoes | peas | mint | confied lemon
31 €

Rinderbacke | Schmorkarotte | Trockenfrüchte | Nussbutter Püree
beef cheeks | braised carrots | dried fruits | brown butter mash
28 €

Schweinebauch | Risotto | Buchenpilze | Aprikose
pork belly | risotto | beech mushrooms | apricot
32 €

Zweierlei vom Ruppiner Lamm | Pfifferlinge | Pfirsich | Ricotta Gnocchi
variation of regional lamb from Ruppin | chanterelles | peach | ricotta gnocchi | ricotta gnocchi
36 €

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 €