

SO/BERLIN Das Stue

THE CASUAL

Vorspeisen

Starters

Gurken-Joghurt Süppchen | Eismeergarnele | Pumpernickel Crunch
cucumber-yoghurt soup | arctic prawn | pumpernickel crunch
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 | Gelbe Beete | Avocado | Gochuan | Yuzu
grilled pulpo | yellow beet root | avocado | gochuan | yuzu
28 €

Hauptspeisen Main dishes

Süßkartoffel | Blumenkohl | Kichererbse | Tikka Masala Kokosnuss Sud
sweet potato | cauliflower | chickpeas | tikka masala coconut broth
27 €

Tagliatelle | Steinpilz | Erbse | Schnittlauch
tagliatelle | porcini mushroom | peas | chives
32 €

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

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

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

Geschmorte Lammhaxe | Kichererbse | Mediterraner Gemüsesalat | Jus
braised lamb nuckle | chickpeas | mediterranean vegetables salad | jus
39 €

Rinderfilet - 180 g **beef filet – 180 g**

Gegrillter Brokkoli | Kartoffelpüree | Portweinjus
grilled broccoli | mashed potatoes | port wine jus
38 €