

SO/BERLIN Das Stue

**THE CASUAL**

# Vorspeisen

## Starters

Cremesuppe von der Pastinake | Apfel | Senf  
creamy parsnip soup | apple | mustard  
13 €

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 | Kürbiscreme | Kastanie | Curry-Macadamianüsse  
tagliatelle | pumpkin cream | chestnut | curry macadamia nuts  
32 €

Filet vom Müritz-Stör | Kürbis | Apfel | Senf | Walnuss  
fillet of sturgeon from Müritz | pumpkin | apple | mustard | walnut  
28 €

Geräucherter Aal von den Müritz Fischern | Risotto | Birne | Felderbse  
smoked eel from the Müritz fishermen | risotto | pear | field pea  
42 €

### **Rinderfilet - 180 g**

#### **beef filet – 180 g**

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

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

Rehrücken aus den heimischen Wäldern | Blutwurst | Topinambur | Amarena Kirschen | Piemonteser Haselnuss | Gewürzjus  
saddle of venison from the local forests | black pudding | jerusalem artichokes | amarena cherries | piemontese hazelnuts | spice jus  
49 €