

WELCOME TO

mama's

MENU

MONDAY TO FRIDAY - OPEN FROM 5 PM

SATURDAY AND SUNDAY - OPEN FROM 12 AM

STARTERS

SALAD OF WILD HERBS | 12

sun dried tomatoes and Parmesan

STEAK TATARE OF VEAL | 14

with mustard, pickled pumpkin & black nut

STAINED CHAR | 14

with caviar, marinated fennel & buttermilk

SOUPS

POTATOE-CARROT SOUP | 8

with bacon, root vegetables & parsley

CLEAR ONION SOUP | 8

with wholemeal cheese dumplings & chives

BOUILLABAISSE | 12

with clams & fish from the northsea,
salt & pepper baguette,
mediterranean pesto

CLASSIC

TARTE FLAMBEE | 10

bacon & onions
with cheese +1 €

HOMEMADE SAUMAGEN | 14

with sauerkraut & mashed potatoes

SCHNITZEL OF PFÄLZER PORK VIENNA STYLE | 16

small potatoes, carrots & green salad

CODFISH FROM THE NORTHSEA IN BATTER OF WINE | 18

with cucumber, potatoe & lime sauce tatar

LINGUINE WITH SPINACH | 16

with pine nut, chili and old
Parmesan
+scallops +8

INTERNATIONAL

AUTUMN BOWL | 14 SMALL / 18 LARGE

roasted chicken, soft cheese, roasted chick peas, marinated couscous with pumpkin, walnut and baby spinach

EXOTIC BOWL | 14 SMALL / 18 LARGE

fresh mango, edamame, yellow pepper, marinated couscous with passionfruit, coriander & cucumber

CHERRY BURGER | 18

200g Beef Patty, pepper-cherry, red onions, blue cheese, rocket, grilled bacon & french fries

HOMEMADE CURRY

WITH SAISONAL VEGETABLES | 16

WITH PRAWNS | 20

with rice

GOURMET

BRAISED BEEF CHEEK | 20

with hokkaido pumpkin, core oil and
La Ratte potatoes

VARIATION OF FISH FROM NORTHSEA | 22

with young peas, lime cream & ball
of risotto
(scallops, cod fish, prawn, salmon)

HOMEMADE RAVIOLI | 22

with cellery, truffle &
old parmesan

PINK ROASTED RACK OF LAMB | 24

with wild broccoli, olives & thyme-
potatoe-pancake

DESSERT

THE SACHER | 12

sacher base, apricots, apricot sorbet, apricot jelly, chocolate cream, chocolate sauce, chocolate chip & chocolate mousse

TWISTED "HOT LOVE" | 12

homemade raspberrysorbet, raspberries, vanilla ice-cream, eclair with vanilla cream & hot vanilla sauce

HOMEMADE CAKES | 4

chocolate tarte
sour cream tarte
fruit tarte

HOMEMADE ICE CREAM & SORBET | 3 per scoop

dark chocolate
bourbon vanilla
lavender
rasberry-chilli
pineapple-rhum
joghurt-mint
cherry-tonka bean

TINY

SCHNITZEL 8
from pork | french
fries

BURGER 8
cheese | salad |
fries

FRIED CHICKEN 8
carrots | potatoes

PASTA 6
with butter and parmesan
or tomatosauce

mama's

WOHNZIMMER | UNKOMPLIZIERT | BARKULTUR

MENU IN THREE
COURSES

STEAK TATARE OF VEAL

*with mustard, pickled pumpkin &
black nut*

**VARIATION OF FISH FROM
NORTHSEA**

*mit young peas, lime cream & ball of risotto
(scallop, cod fish, prawn, salmon)*

TWISTED "HOT LOVE"

*homemade rasperrysorbet, raspberries, vanilla
ice-cream, eclair with vanilla cream &
hot vanillasauce*

40 p. Person

mama's

WOHNZIMMER | UNKOMPLIZIERT | BARKULTUR

MENU IN FIVE
COURSES

STAINED CHAR

with caviar, marinated fennel & buttermilk

CLEAR ONION SOUP

with wholemeal cheese dumplings & chives

HOMEMADE RAVIOLI

mit celery, truffle & old parmesan

BRAISED BEEF CHEEK

*with wild broccoli, hokkaido pumpkin,
core oil & La Ratte potatoes*

THE SACHER

*Sacher base, apricots, apricotsorbet, apricot jelly,
chocolate cream, chocolate sauce, chocolate chip &
chocolate mousse*

65 p. Person