

WELCOME TO

mama's

MENU

MONDAY TO FRIDAY - OPEN FROM 5 PM

SATURDAY AND SUNDAY - OPEN FROM 12 AM

STARTERS

TWO KINDS OF HOMEMADE BUTTER | 3

LAMBS LETTUCE | 12

with backed 5 minute egg, truffle
mayonnaise, bacon & potato dressing

STEAK TATARE OF VEAL | 14

with green cabbage, mushrooms, pear and
fried caper

CURED BETROOT SALMON | 14

with homemade cream cheese,
Chioggia beetroot & dill

SOUPS

CREAM SOUP OF WHITE SAVOY CABBAGE | 8

with herb foam & bacon crunch

BOILED BEEF ESSENCE | 8

with beef ravioli, root vegetables & wild chive

SOUP OF SHELLFISH | 10

with tarragon & salt-pepper baguette

CLASSIC

TARTE FLAMBEE | 10

bacon & onions
with cheese +1 €

HOMEMADE SAUMAGEN | 14

with sauerkraut & mashed potatoes

VEAL ESCALOPE | 22

small potatoes, carrots & green salad

COD IN WINE BATTER | 18

with cucumber, potato & lime sauce tatar

WINTER TAGLIATELLE | 20

with radicchio, walnut, parsnip &
feta cheese crumble

+scallops +8

INTERNATIONAL

WINTER BOWL | 14 SMALL / 18 LARGE

roasted corn-fed chicken, feta cheese crumble, roasted chick peas, marinated couscous with pumpkin, walnut and baby spinach

BLACK HALIBUT | 20

with wild broccoli, creamy risotto & vegetarian bacon foam

FRENCH DUCK BREAST | 24

with pickled artichoke, dried apricot, bacon & gnocchi

HOMEMADE CURRY

WITH SEASONAL VEGETABLES | 16

WITH CHICKEN | 18

WITH PRAWNS | 20

with jasmine rice

GOURMET

BRAISED BEEF CHEEK | 20

with carrot, parsley and potatoes

SALMON MEETS SCALLOP | 22

with carrot, orange
& fried risotto balls

HOMEMADE RAVIOLI | 22

with celery root, grilled pear, hazelnut
& truffle foam

FILET STEAK 180G | 32

with black truffle, winter vegetables &
homemade ravioli

DESSERT

APPLE STRUDEL | 12

homemade apple strudel, vanilla ice-cream, applecream, almond cracker , vanillacream & vanilla sauce

PEANUT MEETS MANDARIN | 12

variation of textures from the peanut, mandarin & dark chocolate

HOMEMADE CAKES | 4

chocolate tarte
chestnut tarte
fruit tarte

HOMEMADE ICE CREAM & SORBET | 3 per scoop

dark chocolate
bourbon vanilla
mandarin-clove
rasberry-chilli
pineapple-rum
blue poppy
cherry-tonka bean

FRENCH CHEESE SELECTION | 14

fig mustard, pickled fig, nuts & baguette

KIDS

SCHNITZEL 8
from veal | fries

BURGER 8
cheese | salad |
fries

FRIED CHICKEN 8
carrots | potatoes

PASTA 6
with butter and parmesan
or tomato sauce

mana's

WOHNZIMMER | UNKOMPLIZIERT | BARKULTUR

MENU IN THREE
COURSES

STEAK TATARE OF VEAL

with green cabbage, mushrooms, pear and fried caper

BLACK HALIBUT

*with wild broccoli, creamy risotto & vegetarian bacon
foam*

**PEANUT MEETS
MANDARIN**

*different textures of peanut, mandarin & dark
chocolate*

40 p. Person

mama's

WOHNZIMMER | UNKOMPLIZIERT | BARKULTUR

MENU IN FIVE
COURSES

STAINED BEETROOT SALMON
with homemade cream cheese, Chioggia beet & dill

**CREAM SOUP OF WHITE
SAVOY CABBAGE**
with herb foam & bacon crunch

HOMEMADE RAVIOLI
*with celery root, grilled pear, hazelnut
& truffle foam*

FRENCH DUCK BREAST
with pickled artichoke, dried apricot, bacon & gnocchi

SMALL APPLE STRUDEL
*homemade apple strudel, vanilla ice-cream,
applecream, crecker of almond, vanillacream &
vanillasauce*

65 p. Person