



Fish, Shellfish & Crustacean

Cold Seafood to share

Seafood tasting S	11 p.p.	4 kinds of fish
Seafood tasting M	12 p.p.	4 kinds of fish and shellfish
Seafood tasting L	15 p.p.	4 kinds of fish and shellfish and/or crustacean

The Seafood tasting can be ordered from 2 persons

Fruit de mer

Queen	Norway lobster - prawn - shrimps - 3 oysters mussels - cockles - razor shells - sauce and fries	45
King	½ lobster - ½ crab - Norway lobster - prawn - shrimps 3 oysters - mussels - cockles - razor shells - sauce and fries	69
Emperor	1 lobster - 1 crab - Norway lobster - prawn - shrimps 6 oysters - mussels - cockles - razor shells - sauce and fries	110

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Warm Seafood to share

MANNA offers you a platter to share with a selection of fresh fish, fried, steamed or grilled.
A beautiful variety of fresh fish, shellfish or crustacean.

Seafood plateau L	37 p.p.	4 kinds of fish
Seafood plateau XL	47 p.p.	4 kinds of fish and shellfish
Seafood plateau XXL	54 p.p.	4 kinds of fish and shellfish and/or crustacean

Ordering per 2 persons and always served with 3 kinds of garnish.

MANNA's - menu

Chef's Choice menu

4-course Chef's Choice Menu	49	wine pairing	28
5-course Chef's Choice Menu	59	wine pairing	36
6-course Chef's Choice Menu	69	wine pairing	44

This menu is composed with fish- meat and/or vegetarian dishes from this menu card.

If you would like to make changes within this menu, an additional charge can be calculated.

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Starters

Thai Tube salad V	bok choy - mango - chili pepper - emping - cashew	13
Sea bass ceviche	almond – crème fraiche - citrus gel – zorri cress	11
Watermelon carpaccio V	rice gel – soy - rettich - curry crispy	12
Belotta Iberico 80 gr	tomato salad - toast - truffle cream	21
Beef carpaccio	“the Original” - hand-beaten	16
Foie gras	apricot cream – crispy brioche – macadamia	22
MANNA's classic Bento	sashimi salmon - tuna - Thai salad - yakitori - oyster tempura shrimp - Asian steak tartar - pho	23

Soup

Bisque d'Homard	shellfish garnish	14
Tuna and leek broth	crispy garlic - black garlic cream – sapphire	13

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Maincourses

Pasta linguine V	Parmesan - black pepper - truffle – olive oil	18
Stingray	turnip mousseline - crispy capers - kohlrabi smoked butter sauce	26
Duck breast	chard - carrot cream - onion crumble whiskey caramel	26
Sukade steak	different structures of corn – tomato - herb gravy herb oil	29
Tournedos	potato cream - mushrooms – vegetables – veal gravy	32
Tournedos “Rossini”	goose liver - truffle – veal gravy	40
Catch of the Day	Too much to mention!	

You will find our selection and current prices on the blackboard behind the Seafood Bar. Please feel free to consult our kitchen staff about possible preparations. Complete your dishes by ordering one or more garnishes with your choice of fish.

Side Dishes

fries	5	potatoes	5
ratatouille	5	salad	5
pasta	5	supplement bread	2.5

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Desserts

Poached peach	gin - basil cream - sugared pecan nuts - lime cress	11
Citrus tartalette	dark chocolate - black pepper - pink pepper ice cream	11
Sorbet ice cream	variety of 4 flavours	8
Petit Patisserie	5 items sweet guilty pleasure	8
Cheese	variety of 4 international cheeses	14

We are happy to cater you to your special requirements. If there are any ingredients that you dislike or cannot eat due to diet and/or allergies, please inform our staff beforehand – for example when you make your reservation. Our Chef will be pleased to serve you the full MANNA experience using alternative and tasty ingredients.

We often promote our restaurant on social media. For this we regularly take pictures in our restaurant during breakfast, lunch or dinner. We fully understand if you don't want to be a part of this. Please inform us and we will guarantee your privacy.