



Global food & fish

Fish, Shellfish & Crustacean

Cold Seafood to share

Seafood tasting S	14 p.p.	4 kinds of fish
Seafood tasting M	16 p.p.	4 kinds of fish and shellfish
Seafood tasting L	19 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	55
King	½ lobster - 1 crabclaw - Norway lobster - prawn - shrimps 3 oysters - mussels - cockles - razor shells - sauce and fries	75
Emperor	1 lobster - 2 crabclaws - Norway lobster - prawn - Shrimps - 6 oysters - mussels - cockles - razor shells - sauce and fries	120

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	38 p.p.	4 kinds of fish
Seafood plateau XL	48 p.p.	4 kinds of fish and shellfish
Seafood plateau XXL	58 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	54	wine pairing	30
5-course Chef's Choice Menu	64	wine pairing	39
6-course Chef's Choice Menu	74	wine pairing	47

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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Cold Starters

Thai Tube salad	bok choy - mango - chili pepper - emping - cashew	13 V
Lightly Smoked swordfish	avocado cream, kaffir lime, bergamot, watercress Galia melon vinaigrette	15
Beef tataki	citrus, soy espuma, smoked sriracha cream, radish pandan rice crisps	16
Belotta Iberico 80 gr	tomato salad - toast - truffle cream	22
Beef carpaccio	“the Original” - hand-beaten	18
MANNA's classic Bento	sashimi salmon - tuna - Thai salad - yakitori - oyster tempura shrimp – beef tataki - pho	24

Hot Starters

Bisque d`homard	shellfish – crustacean – rouille - croutons	14
Tomato broth	burrata cream – brown shrimp – basil oil	13
Roasted asparagus broth	dashi - Asian style salmon, bonito, yuzu gel	12
Argentine shrimp	rouleaux shrimp, purple carrot textures, zucchini foam of langoustine, dill	16
Iberico pork neck	chorizo, antiboise, Romanesco, artichoke, bell pepper	19
Foie gras	apricot cream – crispy brioche – macadamia	23

Maincourses

Pasta linguine	Parmesan - black pepper - truffle – olive oil	18 V
Seabream	dried salted cod, sea fennel, onion, marjoram oil, asparagus, albufera sauce	26
Veal cheek	morels, green peas, string bean sauce, lupine, hazelnut celeriac cream, crisp of arugula	27
Tournedos	potato cream - mushrooms – asparagus – veal gravy	38
Tournedos “Rossini”	goose liver - truffle – veal gravy	46
Catch of the Day	You will find our selection and current prices on the blackboard behind the Seafood Bar. Please 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

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Desserts

Choux au craquelin	pandan crème Suisse, lime gel, hazelnut ganache, black sesame ice cream	12
Raspberry	mascarpone panna cotta, verbena raspberry sorbet, yogurt ganache, nitrogen raspberry	12
Sorbet ice cream	variety of 4 flavours	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.