



Global food & fish

MANNA's daily lunch

12:00 – 17:00

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 crab claw - Norway lobster - prawn - shrimps 3 oysters - mussels - cockles - razor shells - sauce and fries	75
Emperor	1 lobster - 2 crab claws - 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 – Chef's Choice menu

2-course Chef's Choice	33	wine pairing	17
3-course Chef's Choice	44	wine pairing	24
4-course Chef's Choice	54	wine pairing	30
5-course Chef's Choice	64	wine pairing	39

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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Weekly Lunch Special – 2 courses

27

Our kitchen team is permanently motivated to be and continue to be creative with coming up with the latest culinary creations or the classic hits.

Soup

Bisque d`homard
Tomato broth

shellfish – crustacean – rouille - croutons
burrata cream – brown shrimp – basil oil

14
13

Salad

Thai Tube
Seafood
Pata Negra

bok choy - mango - chili pepper - emping - cashew
lettuce leaves – Parmesan – tomato - croutons
panzanella – lettuce – tomato - Taggiasca olives

13 V
15
16

Sandwich

Croque goat's cheese
Sea food club
Chicken club

herb salad - honey – nuts
prawns or smoked salmon – egg - horseradish sauce
chicken – bacon – avocado – tomato - egg - curry

12 V
13
13

Eggs

Scrambled egg
Sunny side up
Omelette MANNA
Egg benedict

fresh truffle - toast
3 fried eggs – ham - cheese and/or bacon
smoked salmon - green herbs
poached egg – smoked ham - Hollandaise

15 V
12
13
12

Global food

MANNA's classic Bento
Lightly smoked swordfish
Beef carpaccio
Foie gras
Pasta linguine
Pasta shells
Veal cheek

sashimi salmon - tuna - Thai salad – oyster - yakitori
tempura shrimp– beef tataki – pho
avocado cream – kaffir lime – bergamot – watercress
green tomato – Galia melon vinaigrette
"the Original" – hand – beaten
apple - brioche - aceto balsamic syrup
Parmesan - black pepper - truffle – olive oil
linguine – cockles – mussels – razor shells
morels – green peas – lupine – cream of hazelnut
crisp of arugula – string bean sauce

24
15
17
23
18 V
18
27

Tournedos
Tournedos Rossini

potato cream – asparagus – beech fungus
foie gras – truffle – potato cream –
vegetables – beech fungus

38
46

both tournedos takes a preparation time for 30 minutes

Fishbar

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.

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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.