

MANNA



MENU

MANNA's daily lunch | 12:00 - 17:00

Expect the unexpected

Welcome at MANNA!

We kindly invite you to our world. It's a small enclave of comfort and hospitality amidst the hectic everyday life. Leave the daily hustle and bustle outside. Now is the time for relaxation and expectations. Expect the unexpected and enjoy everything MANNA has to offer.

MANNA's menu has endless possibilities. From just a maincourse to an extensive fish-platter or six course Chef's Choice menu. Let this menu be your guide to an attractive, cosy and especially tastful evening.

MANNA's **Seafood Bar & Bassins**

Fish, lobster, crab, oysters, scallops: MANNA offers you the delicacies of the sea. Always fresh always healthy. You are very welcome to wander over to our Seafood Bar & Bassins and pick the one(s) that takes your fancy. 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. The Chef and his team know how to get the best from your catch of the day.

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	55
Norway lobster - prawn - shrimps - 3 oysters mussels - cockles - razor shells - sauce and fries	
King	75
½ lobster - 1 crab claw - Norway lobster - prawn - shrimps 3 oysters - mussels - cockles - razor shells - sauce and fries	
Emperor	120
1 lobster - 2 crab claws - Norway lobster - prawn – shrimps 6 oysters - mussels - cockles - razor shells - sauce and fries	

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

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 14

shellfish – crustacean – rouille - croutons

Jerusalem artichokes soup (V) 12

chestnut - almonds - Gougère - sorrel oil

Salad

Thai Tube (V) 13

bokchoy - mango - chili pepper - emping - cashew

Seafood 15

lettuce leaves – Parmesan – tomato - croutons

Pata Negra 16

panzanella – lettuce – tomato - Taggiasca olives

Sandwich

Croque goat's cheese (V) 12

herb salad - honey –nuts

Sea food club 13

prawns or smoked salmon – egg - horseradish sauce

Chicken club 13

chicken – bacon – avocado – tomato - egg - curry

Eggs

Scrambled egg (V) 15

fresh truffle - toast

Sunny side up 12

3 fried eggs – ham - cheese and/or bacon

Omelette MANNA 13

smoked salmon - green herbs

Egg benedict 12

poached egg – smoked ham - Hollandaise

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Global food

MANNA's classic Bento	24
sashimi salmon - tuna - Thai salad – oyster - yakitori tempura shrimp– beef tataki – pho	
Scallop	19
crème fraiche – sanbaizu – cucumber – macadamia	
Beef carpaccio	17
"the Original" – hand – beaten	
Foie gras	23
apple - brioche - aceto balsamic syrup	
Pasta linguine (V)	18
Parmesan - black pepper - truffle – olive oil	
Pasta shells	18
linguine – cockles – mussels – razor shells	
Succade steak	28
cherry gel – white chocolate – parsnips – turnip – fenugreek gravy – macadamia	
Tournedos	38
potato cream - mushrooms - asparagus - veal gravy	
Tournedos Rossini	46
foie gras - truffle - potato cream - mushrooms - veal gravy	

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.

Side Dishes

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

Desserts

Citrus parfait	12
canelè – chocolate cannoli – orange gel	
Tarte of date and fig	13
lemon merengue – beurre noisette ice cream	
Sorbet ice cream	8
variety of 4 flavours	
Cheese	14
variety of 4 international cheeses	

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.

