

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 *Fishbar & bassin*

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 Fishbar & bassin 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

<b>Seafood tasting S</b>	14 p.p.
4 kinds of fish	
<b>Seafood tasting M</b>	16 p.p.
4 kinds of fish and shellfish	
<b>Seafood tasting L</b>	19 p.p.
4 kinds of fish and shellfish and/or crustacean	

The Seafood tasting can be ordered from 2 persons

#### Fruit de mer

<b>Queen</b>	55
Norway lobster - prawn - shrimps - 3 oysters mussels - cockles - razor shells - sauce and fries	
<b>King</b>	75
½ lobster - 1 crab claw - Norway lobster - prawn - shrimps 3 oysters - mussels - cockles - razor shells - sauce and fries	
<b>Emperor</b>	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.

<b>Seafood plateau L</b>	38 p.p.
4 kinds of fish	
<b>Seafood plateau XL</b>	48 p.p.
4 kinds of fish and shellfish	
<b>Seafood plateau XXL</b>	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	35	wine pairing	17
3-course Chef's Choice	45	wine pairing	24
4-course Chef's Choice	55	wine pairing	30
5-course Chef's Choice	65	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.

**Note : eating raw products involves risks.**  
**We make every effort to reduce these risks, but cannot exclude them.**

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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

<b>Bisque d'homard</b>	14
shellfish - crustacean - rouille - croutons	
<b>Vichyssoise</b>	11 V
balsamico crumble – scallions – parsley oil	
<b>Game broth</b>	12
goose rilette – chanterelle – green herb cream	

#### Salad

<b>Thai Tube</b>	13 V
bokchoy - mango - chili pepper - emping - cashew	
<b>Seafood</b>	16
lettuce leaves - Parmesan - tomato - croutons	
<b>Pata Negra</b>	17
panzanella - lettuce - tomato - Taggiasca olives	

#### Sandwich

<b>Croque goat's cheese</b>	12 V
herb salad - honey - nuts	
<b>Sea food club</b>	14
prawns or smoked salmon - egg - horseradish sauce	
<b>Chicken club</b>	14
chicken - bacon - avocado - tomato - egg - curry	

#### Eggs

<b>Scrambled egg</b>	15 V
fresh truffle - toast	
<b>Sunny side up</b>	12
3 fried eggs - ham - cheese and/or bacon	
<b>Omelette MANNA</b>	13
smoked salmon - green herbs	
<b>Egg benedict</b>	12
poached egg - smoked ham - Hollandaise	

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### Global food

<b>MANNA's classic Bento</b>	24
sashimi salmon - tuna - Thai salad – oyster - yakitori - tempura shrimp - Asian steak - pho	
<b>Steak tartar</b>	13
pickled beet – apple vinaigrette – coconut – borage cress	
<b>Beef carpaccio</b>	17
"the Original" - hand - beaten	
<b>Foie gras</b>	23
apple - brioche - aceto balsamic syrup	
<b>Pasta linguine</b>	18 V
Parmesan - black pepper - truffle - olive oil	
<b>Pasta shells</b>	18
linguine - cockles - mussels - razor shells	
<b>Magret de canard</b>	25
plum – bimi – scallions – wonton crisp – lontong – plum sauce	
<b>Tournedos</b>	34
potato cream - mushrooms - asparagus - veal gravy	
<b>Tournedos Rossini</b>	44
foie gras - truffle - potato cream - mushrooms - veal gravy	

both tournedos takes a preparation time for 30 minutes

### Fishbar & Bassin

#### **Fish & Seafood**

Too much to mention!

You will find our selection and current prices on the blackboard behind the Fishbar & Bassin.

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

<b>Pear</b>	13
merengue – mocha mousse and ice cream	
<b>Chocolate pannacotta</b>	12
amarena – chocolate – vene cress – yogurt ice cream	
<b>Sorbet ice cream</b>	8
variety of 4 flavours	
<b>Cheese</b>	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.

