



THE MORE WE SHARE, THE MORE WE HAVE

Mbassy is a culinary experience that can be both elegant and informal. Our cooking style is "global bistronomy". Casual, but with a focus on the quality of ingredients and cooking techniques, a mix of bistro and gastronomy with flavors from around the world.




The name of the restaurant represents the purpose of the concept, bringing people together to celebrate the glory of life through good food, drink and dopamine releasing music.

RAW BAR	€
IMPERIAL CAVIAR 30g Caviar Can, Blinis, Crème Fraiche	86
TSARSKAYA OYSTER Yuzu-Maracuja Vinigraite	per Oyster 7.8
HAMACHI SASHIMI Rhababer Gel & Pickles, Ponzu, Dill Oil	26.4
MEXICAN SCALLOP CEVICHE	24.8
LAMB CARPACCIO Ceasars Icecream, Basil Pesto	27.4

MBASSY SIGNATURES

BUFFALO BILL BURRATA Amarena-Cherries & Vinegar, Pistacio-Coffeebean-Brittle	21.8
BAKED AUBERGINE Pomegranate, Feta, Mint, Date-Figs Vinegar, Hummus, Dukkah	18.8
FURIKAKE TUNA TATAKI green Asparagus, Salicorn, Basil Sorbet	22.8
OCTOPUS Sweetpotato Puree, Harissa Oil	19.8
IMPERIAL SCALLOPS Pea Puree, Imperial Caviar, Vanilla-Beurre Blanc	34.4
MFC Mbassy Fried Chicken Keta Salmon Caviar, Furikake, Shizo, Yuzu-Mayo	28.4
US BAVETTE 200g 41.8 WAGYU ENTRECOTE (Kobe A5) 200g 89.8	
<i>both Cuts are served with following sides: Potato Pave, wild Brokolli (alternative white Asparagus) & Chimichurri</i>	

A LITTLE SOMETHING

OLIVEBREAD from the Bulle Bakery, Beurre d'Isigny-Butter, Maldon Salt	7.8
 EDAMAME Togarashi	9.8
SPICY GORDAL OLIVES Labneh Filling, Honey, Gochugaru	11.4
HOMEMADE POMMES FRITES	
Truffle-Mayo, Parmesan, fresh Truffle	18.4
Okonomiyaki, Kewpie-Mayo, Bonito Flakes	15.8
 MBASSY NACHOS red Onion, Pomegranate, Jalapenos, homemade Tortilla Chips	17.4
Choose your Dipping: <i>homemade Guacamole or Latin Salsa</i>	
 HOMEMADE SPICY KIMCHI	7.8

*Bei Allergien oder Unverträglichkeiten sprechen Sie uns bitte an



SEASONAL HIGHLIGHTS

 GRILLED WHITE ASPARAGUS & MORELS Morel Sauce	37.4
WHITE ASPARAGUS (A Pound) Hollandaise, Potato Dumplings, Bresaola	35.4
 ORIENTAL CAULIFLOWER (for 3-4 Person) roasted, warm Harissa-Hummus	34.4
 SUMMER SALAD Lettuce, Avocado, Pomegranate, Asparagus, Figs, Walnut Vinaigrette	21.8
With Scallops (3 Pieces)	29.8
With Buttermilk marinated Chickenbreast	28.4
CANADIAN LOBSTER Citrus-infused Carrot Puree, Coriander Oil, Tandori Spices Chicken Jus	54.8
SPAGHETTI AL PESTO DI PISTACHIO Green Market Vegetables, Pistachio Pesto, Lemon-Mascarpone	25.8
SPAGHETTI GAMBAS AL AJILLO Garlic, Birds Eye Chilis, dreid Capers	32.8
NEW ZEALAND LAMB RACK (for 2 Person) Moutabel, green Beans, Mint-Jus	52.8
TURBOT & CAVIAR Sesame Crust, Parsley Root, Imperial Caviar, Champagne-Beurre Blanc	48.4
IKEJIME LOUP DE MER Datterrini Tomatoes, Tagiaska Olives, Zucchini, Basil Oil	32.8

FINALE

FLOWERS & BERRIES Summer Fruits Sorbet, Champagne	21.8
ROSE CRÈME BRULEE Raspberry Sorbet	15.4
BASQUE CHEESECAKE	14.8
BAKLAVA Pistazien Ganache, Filou, Vanille-Cardamom Eiscreme	19.4
CHEESE SELECTION Raspberry Chutney, Walnutbread	22.4