



## SMALL PLATES

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| <b>BREAD &amp; BUTTER</b> Kalamata Olivebread, Beurre d'Isigny-Butter, Maldon Salt     | 6.8  |
| <b>EDAMAME</b> Togarashi   | 7.4  |
| <b>OLIVES</b> Labneh stuffed, Honey, Gochugaru   | 8.8  |
| <b>MBASSY MEZZEH</b> Guacamole, Tsatsiki, Salsa, Tortilla Nachos                       | 14.8 |
| <b>KIMCHI SANDWICH</b> Kimchi, Cheddar, Baconmarmelade                                 | 12.4 |
| <b>HOMEMADE CHIPS</b>  |      |
| <i>Truffle-Mayo, Parmesan</i>  | 13.4 |
| <i>Geräucherte Sourcream, Lachskaviar</i>  | 14.8 |
| <b>LABNEH</b>  |      |
| <i>Sardins, smoked Paprika, Capers, Oliveoil</i>                                       | 13.4 |
| <i>Roasted Onions, caramalized Butter, Fennelseeds, Lemon Balm</i>                     | 11.8 |
| <b>BONE MARROW HUMMUS</b> Pineseeds, Sherry-Vinegar, Chilis                            | 14.8 |
| <b>BEETROOT TARTARE</b> Beetroot, Avocado, Mango, Buttermilk, Dilloil                  | 14.8 |
| <b>BAKED AUBERGINE</b> Pomegranate, Feta, Mint, Date-Figs Vinegar, Dukkah              | 12.8 |
| <b>BURRATA</b> Amarena-Cherries & Vinegar, Pistacio-Coffeebean-Brittle                 | 18.8 |
| <b>FURIKAKE TUNA TATAKI</b> green Asparagus, Salicorn, Basil Sorbet                    | 22.4 |
| <b>MARINATED SALMON SASHIMI</b> Grapefruit- Vinaigrette, pickled Chilis, Truffle-Cream | 20.4 |
| <b>ECUADORIAN PRAWN CEVICHE</b> Tomatoes, Avocado, Onion, Lime, Coriander              | 19.8 |
| <b>SCALLOPS</b> Bacon, Pea Puree, Vanilla-Beurre Blanc                                 | 21.8 |
| <b>MUSSELS</b> Lemongrass, Chili, Thai-Basil   | 19.8 |
| <b>MFC Mbassy Fried Chicken</b> Salmon Caviar, Furikake, Shizo, Yuzu-Mayo              | 26.8 |
| <b>PORK BELLY</b> Kimchi, roasted Shallots, Apple Salt                                 | 24.8 |
| <b>NEVER ENDING SUMMER SALAD</b> Avocado and Mango, Greens, Maracuja-Vinaigrette       | 17.8 |
| <i>With Scallops (3 Pieces)</i>  | 24.8 |
| <i>With French Black-Feathered Chicken Breast</i>                                      | 23.4 |



## LARGE PLATES

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| <b>PACCHERI</b>  |      |
| <i>Green Vegetables from the Market, Homemade Pesto, Lemon Mascarpone</i>      | 21.8 |
| <i>Red Prawns, Mussels, Tomatoes, Thai Chili, Lemongras, Lobster Bisque</i>    | 30.4 |
| <b>CHICKEN LEG CONFIT</b> Green Asparagus, Chanterelles, Mashed Potato, Jus    | 32.8 |
| <b>TAJINE</b> Roasted Cauliflower, Apricots, Almonds, Oranges                  | 25.4 |
| <b>CONFIT SALMON</b> Miso-Garlic Butter, Pea Puree, Yuzu-Gel, roasted Quinoa   | 24.8 |
| <b>IKEJIME LOUP DE MER</b> Datterrini Tomatoes, Tagiaska Olives, Baby Zucchini | 32.8 |
| <b>ENTRECOTE</b>   | 38.4 |
| <b>BBQ BAVETTE</b>   | 40.4 |
| <i>Both are served with Potato Pave, wild Brokkoli &amp; Chimichurri</i>       |      |
| <b>SHAWARMA MARINATED LAMB SADDLE</b> Oriental Ratatouille, Couscous           | 38.4 |

\*Bei Allergien oder Unverträglichkeiten sprechen Sie uns bitte an