



SEXY, KEEP IT SIMPLE.

Mbassy means a sense of Community, Culinary Discoveries, Passion, feeling Good, celebrating without Limits, cultivating old Friendships and making new ones.

Mbassy gives its guests the feeling of being in one of the hottest venues in a world city like dubai, paris or london.

THE MORE WE SHARE, THE MORE WE HAVE

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RAW BAR

IMPERIAL CAVIAR 30g Caviar Can, Blinis, Crème Fraiche	86
TSARSKAYA OYSTER Yuzu-Maracuja Vinigraitte	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	29.8

MBASSY SIGNATURES

BUFFALO BILL BURRATA Amarena-Cherries & Vinegar, Pistacio-Coffeebean-Brittle	23.8
BAKED AUBERGINE Pomegranate, Feta, Mint, Date-Figs Vinegar, Hummus, Dukkah	18.8
FURIKAKE TUNA TATAKI green Asparagus, Salicorn, Basil Sorbet	23.8
OCTOPUS Sweetpotato Puree, Harissa Oil	19.8
SCALLOPS Pea Puree, Imperial Caviar, Vanilla-Beurre Blanc	41.4
MFC Mbassy Fried Chicken Keta Salmon Caviar, Furikake, Shizo, Yuzu-Mayo	29.4
US BAVETTE 200g 41.8 WAGYU ENTRECOTE (Kobe A5) 200g 89.8	
<i>both Cuts are served with following sides: Potato Pave, wild Brokoli (alternative white Asparagus) & Chimichurri</i>	

A LITTLE SOMETHING

OLIVEBREAD from the Bulle Bakery, Beurre d'Isigny-Butter, Maldon Salt	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	36.4
WHITE ASPARAGUS (A Pound) Hollandaise, Potato Dumplings, Bresaola	35.4
 ORIENTAL CAULIFLOWER (for 2 Person) roasted, warm Harissa-Hummus	34.4
 SUMMER SALAD Lettuce, Avocado, Pomegranate, Asparagus, Figs, Walnut Vinaigrette	21.8
<i>With Scallops (3 Pieces)</i>	29.8
<i>With Buttermilk marinated Chickenbreast</i>	28.4
LOBSTER Citrus-infused Carrot Puree, Coriander Oil, Tandori Spices, Chicken Jus	54.8
GENTILE SPAGHETTI DI GRAGNANO	
<i>Green vegetables from the Market, Pistachio-Pesto, Lemon-Mascarpone</i>	25.8
<i>Gambas, Garlic, Birds Eye Chilis, dried Capers</i>	32.8
NEW ZEALAND LAMB RACK Moutabel, green Beans, Mint-Jus	49.8
TURBOT Sesame Crust, Parsley Root, Imperial Caviar, Champagne-Beurre Blanc	48.4
IKEJIME LOUP DE MER Datterrini Tomatoes, Tagiaska Olives, Zucchini, Basil Oil	34.8

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