

starters

Fish Soup 390

Marinated Shrimps *with garlic, parsley, lemon* 425

Fritter Balls with Ricotta & Arborio Rice 355 

Quiche of the Day & Salad 420 


Soup du Jour 185

Beetroot with Goat Cheese 370 

Duck Patties 385

horseradish & iceberg salad with light mayonnaise

Crisps & Dips 350

Hummus 

Fennel & Parmesan 

Blue Cheese & Bacon 

salad

Tabbouleh with Chicken 415

tabbouleh with lime and cinnamon, lettuce, rocket, cherry tomatoes, grilled chicken breast marinated in soy and sesame oil, hazelnuts


Tulum Cheese Salad 370 

tulum cheese marinated with aromatic herbs, mixed greens, olive oil and lemon dressing, served with homemade corn bread

Lamb & Homemade Noodle Salad *cold* 440

lamb marinated in Worcestershire and wine vinegar, homemade noodles, fresh spinach and currants

Spinach Salad 385 

feta cheese, pomegranate molasses, wine poached pear, on corn bread
with crispy bacon 455 

Grilled Calamari Salad 475

iceberg lettuce, mint, tomatoes, boiled potatoes


to share

Charcuterie Platter 825
(please choose 4)

roast beef •  prosciutto • entrecôte
turkey •  mortadella • buffalo sucuk
gite a la noix with pepper • turkish pastrami
 pepperoni • bresaola

Cheese Platter 725
(please choose 4)

parmesan • fresh goat • emmental • edam
aged kaşar • provolent • amber
manchego • blue cheese • mera

Zucchini Carpaccio with Wheat 385 

zucchini slices marinated in olive oil, sesame oil and rice vinegar, wheat, rocket and orange slices
shrimp or smoked salmon 470 / *tulum cheese & herbs* 420

Grilled Steak Fillet Salad 500

grilled slices of beef fillet with Worcestershire & sesame oil, mesculin greens, parmesan, aromatic herbs, wasabi mustard dressing


Smoked / Grilled Salmon Salad 500

rocket, cucumber and tomato salad, topped with salmon, capers, wasabi mustard dressing, served with corn bread

Burrata 435

with warm fusilli and tomatoes

Rocket Salad with Parmesan 370 

Purslane Salad with Figs and Tulum Cheese 390 


fall '23




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 Vegetarian (dairy products and eggs not included)


 Pork

burger

Mangerie Burger 400

220 gr hamburger patty,
grilled onion rings, seasonal greens,
tomato, melted cheddar cheese,
mustard dressing,
with french fries
 *with bacon* 450

Chicken Burger 380

200 gr chicken patty,
seasonal greens, avocado,
with french fries
 *with bacon* 430

noodles

with seasonal vegetables & sunflower seeds

Shrimp 450 **Beef** 450 **Chicken** 395 **Vegetables** 375 

meat & fish & poultry

Organic Half Pullet 485

with potatoes and carrots

Duck Confit 485

with seasonal vegetables

Grilled Steak Fillet 575

two pieces of 100 gr steak with root vegetables

Beef or Pork Sausage  415

with skin on mashed potatoes

Baked Lamb 495

with season's vegetables

Grilled Salmon 500

with seasonal vegetables

Spicy Seafood Stew 565

sea bass, shrimp, calamari, cherry tomato sauce,
coriander, couscous with parsley

Vegetable Layers with Goat Cheese 415 

grilled vegetables baked with olive oil, citrus zest,
balsamic vinegar, pomegranate syrup and goat cheese,
rocket, served with corn bread

sides



rice pilaf 155
from terme rice

skin on mashed potatoes 155

small salad 155

french fries 155

freekah with vegetables 155

root vegetables 155

eggs

Sunny Side Up 195\℥
Cheese 220\℥
Sucuk 255
Bacon 280 ☹

Scrambled 235\℥
plain or with spinach
Omelette 250\℥
 with potato and kaşar cheese

Menemen 215\℥
 green pepper, tomato, oregano, mint
extra cheese 235



benedicts

poached eggs, hollandaise sauce

Florentine 330\℥
 with spinach or avocado

Royal 380
 with smoked salmon

Benedict 365
 Crispy Bacon ☹ / Bresaola / Sucuk / Roast Beef / Prosciutto ☹

Pancake 265\℥
 with seasonal fruits, nutella, clotted cream

Oatmeal 255\℥
 with seasonal fruits

Granola 265\℥
 with seasonal fruits

Crispy Bacon 380 ☹

Grilled Sucuk 315

Fresh Fruit Salad 270\℥

mangerie breakfast

~ served every day until 3pm ~

tomato with olive oil and oregano,
 cucumbers, olives, selection of cheese,
 butter, clotted cream, jam,
 nutella, hazelnut spread,
 fresh fruit salad

625

for 2 - 4 people\℥

bruschetta & sandwich & toasts

Bruschetta 385\℥
 Multi colored peppers and goat cheese
 Multi colored tomatoes, red onion, avocado, celery

Smoked Salmon Sandwich 450
 smoked salmon, avocado, cucumber, tomato,
 caramelized onion, cream cheese with pistachio,
 avocado, on country bread

Vegetables and Goat Cheese 415\℥
 grilled vegetables baked with balsamic vinegar,
 goat cheese, sourdough rye bread

Grilled Buffalo Sucuk & Aged Kaşar 300

Bacon Focaccia Toast 470 ☹
 bacon, spinach, gorgonzola cheese, grilled aubergine

Prosciutto Focaccia Toast 460 ☹
 prosciutto, mozzarella, parmesan, spinach

Cheese Focaccia Toast 395\℥
 mozzarella, kaşar, grilled red peppers, spinach

Mangerie Toast 360
 provolent cheese, fried egg, mustard, spinach
*with prosciutto ☹ or bresaola or roast beef or avocado
 or plain* 300

Cold Roast Beef Sandwich 415
 Mangerie made roast beef, mustard with coriander,
 fresh mint, on whole bran sandwich bread
served with potato salad

Fish & Bread 470
 grilled sea bass, aubergine puree, green olive
 tapenade, grilled sweet peppers, rocket,
 Mangerie made corn bread

Blue Cheese Steak Sandwich 475
 fillet slices, blue cheese, rocket, grilled tomatoes,
 mustard with garlic, on focaccia

mangerie patisserie

Focaccia 90
 Corn Bread 90

Parmesan & Green Olives Muffin 105
 Coffe & White Chocolate Muffin 105
 Savoury Pastry with Goat Cheese 105
 Croissant 120

Chocolate Baileys Mud Cake 210
 Crumble 200
 Pavlova 210
 Seasonal Fruit Tatin 185
 Double Chocolate Brownie 200
 Rice Pudding with Almonds 165
 Carrot Cake 165
 Pear Loaf 180
 Meringue 85
 Biscotti 65

quiche

order 24 hours ahead
(for 6-8 people)

Spinach 1450\℥
 Swiss Chard 1450\℥
 Leeks 1450\℥
 Vegetable & Goat Cheese 1450\℥
 Salmon & Leeks 1575
 Chicken & Almonds 1575
 Aubergine & Provolent 1575\℥
 Aubergine & Lamb 1575