

MENU DELLA CASA

The menu must be selected by all members of the group.
Primi (main) must be chosen beforehand.

1. SERVING - ANTIPASTI

Bruschetta Funghi (V)

Creamy and pickled mushrooms, toasted bread, herbs and almonds

*Wine suggestion: 2021 Soave 'San Michele', Ca' Rugate or
2021 Rosso di Montepulciano, Poliziano*

2. SERVING - PRIMI

Salmone

Baked Faroese salmon, confit fennel, romanesco,
crushed potatoes and lemon sauce

Or

Ribeye

With demi-glace, baked celery, carrots puree and confit potato
(+70 kr. per person)

Wine suggestion: 2021 Barbera 'Trevigne', Domenico Clerico

3. SERVING - DOLCI

Tiramisu

Famous Italian mascarpone dessert with
lady fingers, strong coffee, Marsala and cocoa

Wine suggestion: 2007 Marsala 'Targa', Florio

PRICE PER PERSON - 395 KR.

*WINE MENU: THREE GLASSES OF THE RECOMMENDED WINES
INCL. AD LIBITUM WASEEN WATER - 275 KR.*