

GROUP MENU

The menu must be selected by all members of the group.

1. og 2. dish is served to share. 3. og 4. dish is plated per. person.

1. SERVERING - ANTIPASTI

Bruschetta Pomodoro (V) | Toasted focaccia, cherry tomatoes, shallots, sherry vinegar, olive oil, garlic, basil, mascarpone

Wine suggestion 1. servering | Sauvignon Bianco, Ermacora, Friuli

2. SERVERING - CICHETTI

Cavolfiore Gratino (V) | Cauliflower, parmesan sauce, walnuts, parsley. truffle salsa
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Arancini di Maiale | Fried risotto balls, parma ham, salami, truffle mayo, mozzarella, parmesan

Wine suggestion 2. servering | Chardonnay, 'Altkirch', Colterenzio, Alto Adige

3. SERVERING - SECONDI

Ribeye | Potato purée, asparagus, spinach, demiglace, gremolata

Wine suggestion 3. servering | Capisme, Clerico, Piemonte

4. SERVERING | DOLCI

Tiramisu | Mascarpone, lady fingers, espresso, cocoa and marsala

Wine suggestion 4. servering | Marsala, Florio, Sicilien

PRICE PR. PERSON - 450 KR.

Wine menu | Four glasses of the recommended wines incl. ad libitum Waseen water - 350 kr.