

MENU DELLA CASA

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

1. SERVING - ANTIPASTI

Bruschetta Pomodoro (V)

Toasted bread, tomatoes, mascarpone, onion, olive oil and basil

Wine suggestion: 2021 Soave 'San Michele', Ca' Rugate or 2022 Rosso di Montepulciano, Poliziano

2. SERVING - PRIMI

Salmone

Baked Faroese salmon, asparagus, broccolini, new potatoes, butter, parsley and lemon sauce

Or

Ribeye

With asparagus, small carrots, potato croquette with thyme and red wine sauce (+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.