

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 Funghi | Toasted bread, creamy mushrooms, arugula, walnuts

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

2. SERVERING - CICHETTI

Cavolfiore Gratinato | Gratinated cauliflower, parmesan cream, truffle salsa, walnuts, parsley
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Arancino Tartufo | Fried risotto with mozzarella, truffle mayo, parsley, fresh truffle

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

3. SERVERING - SECONDI

Osso Buco | Beef, crushed potatoes, roasted root vegetables,
red wine sauce, fresh herbs

Wine suggestion 3. servering | *Capisme, Clerico, Piemonte*

4. SERVERING | DOLCI

Tiramisu | Italian classic with mascarpone, lady fingers, marsala, coffee and cocoa

Wine suggestion 4. servering | *Marsala 'Targa', Florio, Sicilien*

PRICE PR. PERSON - 450 KR.

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