

IL TEMPO NYÅRSSUPÉ

FORMAGGI DI CAPRINI

Rökt getost, gulbetor, mandel & balsamico
Smoked goat cheese, almonds & balsamico

2017 AQUILEIA SAUVIGNON, CA BOLANI

ELLER/OR

TARTARA DI VITELLO

Kalvtartar, parmesan, citron & olivolja
Veal tartar, parmesan, lemon & olive oil

2015 IL MONELLO BARBERA DI ASTI, GIACOMO BOLOGNA

RAVIOLO

Raviolo på hummer, vaniljvinäggrett med kronärtskocka & tomat
Lobster raviolo, vanilla vinaigrette with artichokes & tomato

2015 MARIN RIESLING, FONTANAFREDDA

MERLUZZO

Torsk, vedugnsbakad blomkål, citron & brynt hasselnötssmör
Cod, wood oven roasted cauliflower, lemon & browned hazelnut butter

2016 CODICE VERMENTINO, MARCHESI MAZZEI

ELLER/OR

CONTROFILETTO

Oxrygg, frasig jordärtskocka, burretanalök & marsala
Serveras med tryffelpotatispuré & parmesansallad

*Beef, crispy sun chokes, borretana onions & marsala
Served with truffle puré & parmesan salad*

2013 BARBARESCO, FONTANAFREDDA

PANNA COTTA

Vit chokladpanna cotta, kokosglass, ananas, mynta & citroncurd
White chocolate panna cotta, coconut ice cream, pineapple, mint & lemon curd

2017 MOSCATO D'ASTI, GIACOMO BOLOGNA



MENYPRIS 695 KR

VINPAKET 425 KR