



# Vinola

## MENUS

### Menu Vino

52€

*Wine pairing 34€*

#### Bruschettas

Assortment of Vinola bruschetta breads

#### Pasta from quail and fermented garlic

Roasted quail, broccoli, early cabbage seasoned with coriander and garlic

#### Cheese

The cheese of the day is accompanied by house jam and wine biscuits

#### Vinola's Gelato

Ice cream made by us and side dishes of the day

### Menu Keno

67€

*Wine pairing 49€*

#### Scallop

Chili jam, cauliflower puree and cress foam

#### Eggplant croquet

Pickled radish & coriander mayonnaise

#### Fish of the day & risotto

Risotto seasoned with asparagus, today's fish, asparagus and spinach

#### Beef 56 °C

Beef tenderloin with rosé, red wine sauce, parmesan potatoes, tomato salad & zucchini

#### Cheese

The cheese of the day is accompanied by house jam and wine biscuits

#### Lemon cake

Olive oil-lemon cake, licorice mousse, fresh berries and lemon balm gel

*To ensure smooth service, this menus will only be served for the entire table.*

# Vinola

## SIVULAS

*A plate of small nibbles, enjoyed as antipasti or with glass of wine. Collect your favourite flavours from the below. As a starter, we recommend collect 2-3 nibbles per person.*

6 €/portion

**Eggplant croquet, pickled radish & coriander mayonnaise**

**Cold salmojero tomato soup and ginger mousse**

**House's Focaccia-bread and handmade italian olive oil**

**Scallop, chili jam, cauliflower puree and cress foam**

**Engraved salmon, seaweed caviar and radish**

**Bruschetta:**

**Sprout-hummus, cucumber, balsamic**

**Bruschetta:**

**Parma ham, olives, spring onion**

## CHEESES

*Along with the cheeses, we serve seed crumb-bread as well as our own jam from the selection of the day.*

**1 Cheese 7 €**

**2 Cheeses 12 €**

**3 Cheeses 15 €**

**4 Cheeses 19 €**

## MAINS

**Salad 22 €**

Herb oil salad, pickled cucumber, radish, marinated feta and parma ham

**Risottoa & fish of the day 29 €**

Risotto seasoned with asparagus, today's fish, asparagus and spinach

**Beef 56-degrees 34 €**

Beef tenderloin with rosé, red wine sauce, parmesan potatoes, tomato salad, zucchini and roasted carrots

## PASTAS

*We make our own fresh pasta*

**Lentils & pepper 26 €**

Lentils, roasted peppers, zucchini, roasted nuts and cress foam

**Quail & garlic 32 €**

Pasta with fermented garlic, roasted quail, broccoli, early cabbage seasoned with coriander and for garlic

## DESSERTS

**Lemon cake 14 €**

Olive oil-lemon cake, licorice mousse, fresh berries and lemon balm gel

**Vinolan gelato's & sorbet 12 €**

A serving of ice cream or sorbet made in the Vinola cellar ice cream factory with side dishes of the day. The selection varies daily.

*Ingredients and components not listed may be used in the portions. Please tell to us your special diet when ordering. Upon request, our staff will provide additional information on the allergens contained in the portions.*

*The beef, pork and broiler meat we use is domestic. The country of origin of the quail is Spain.*

*The countries of origin of the clippings are Italy and Spain.*