



Vinola

MENUS

Menu Vino

52€

Wine pairing 34€

Bruschettas

Assortment of Vinola bruschetta breads

Pasta from duck and fermented garlic

Pasta with fermented garlic, duck leg confit, savoy cabbage, choy and crispy 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€

Crab tails

Chili jam, cauliflower puree and cress foam

Eggplant croquet

Pickled radish & coriander mayonnaise

Fish of the day & risotto

Fish fried in butter, peas and leek with pickled celeriac

Beef 56 °C

Beef tenderloin with rosé, red wine sauce, pesto 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

Local Hereford's Bratwurst, tomato salad & rosemary emulsion

House's Focaccia-bread and handmade italian olive oil

Crab tails, chili jam, cauliflower puree and cress foam

Tomato, mozzarella and balsamic vinegar

Bruschetta:

Sprout-hummus, cucumber, balsamic

Bruschetta:

Tuna, olive, dill

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 crab tails

Risottoa & fish of the day 29 €

Fish fried in butter, peas and leek with pickled celeriac

Beef 56-degrees 34 €

Beef tenderloin with rosé, red wine sauce, pesto 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

Duck & garlic 32 €

Pasta with fermented garlic, duck leg confit, savoy cabbage, choy and crispy 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 duck is France.

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