



# Vinola

## MENUS

### **Menu Vino**

56€

*Wine pairing 34€*

#### **Funnel chanterelle soup**

Lipstick mousse & pickled funnel chanterelle

#### **Pasta from reindeer & red onion**

Pasta with dijonmustard and garlic sauce, red onion, carrot, parsnip and Parmesan cheese

#### **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**

Yogurt & chives and buttermilk caramel

#### **Carpaccio**

Caper mayonnaise and Parmesan cheese

#### **Risotto**

Beetroot two ways, fried goat cheese, herb-marinated fennel and roasted walnuts

#### **Fish of the day**

Fish fried in butter, citrus potatoes, romanesco, butternut squash & hollandaise

#### **Cheese**

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

#### **Torta Di Cioccolato**

Italian chocolate cake, nut croquette, chocolate mousse, passion gel and marinated passion fruit

*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

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

**Funnel chanterelle soup, lipstick mousse & pickled funnel chanterelle**

**Crab tails, yogurt & chives and buttermilk caramel**

**Carpaccio, caper mayonnaise and Parmesan cheese**

**Bruschetta:  
Parsnip, chickpea & red onion**

**Bruschetta:  
Sardine, pepper, tomato & basil**

**Sivula of the day**

## 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

**Risotto, beetroot & goat cheese 26 €**  
Beetroot two ways, fried goat cheese, herb-marinated fennel and roasted walnuts

**Fish of the day 29 €**  
Fish fried in butter, citrus potatoes, romanesco, butternut squash & hollandaise

## PASTAS

*We make our own fresh pasta*

**Chicken & Sage 27 €**  
Chicken stuffed with sage pesto and almond, Brussels sprouts and kale

**Reindeer & Red Onion 32 €**  
Dijonmustard and garlic sauce, red onion, carrot, parsnip and Parmesan cheese

## DESSERTS

**Torta Di Cioccolato 14 €**  
Italian chocolate cake, nut croquette, chocolate mousse, passion gel and marinated passion fruit

**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, reindeer and broiler meat we use is domestic.*

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