



Vinola

MENUS

Menu Vino

56€

Wine pairing 34€

Funnel chanterelle soup

Lipstick mousse & pickled funnel chanterelle

Pasta from reindeer & red onion

Dijon mustard and garlic sauce, red onion, root celery, root parsley 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, patatas bravas, brussels sprouts, butternut squash & apple sauce

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:
Red pepper, chili & garlic**

**Bruschetta:
Salmon, pea puree & lemon**

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, cpatatas bravas tapas potatoes, brussels sprouts, butternut squash & baked apple sauce

PASTAS

We make our own fresh pasta

Chicken & Sage 27 €
Chicken stuffed with sage pesto and almond, leek, marinated cherry tomatoes and arugula

Reindeer & Red Onion 32 €
Dijonmustard and garlic sauce, red onion, root celery, root parsley 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.