



# Vinola

## MENUS

### Menu 4

54€

*Wine pairing 36€*

#### **Vinola's Bruschettas**

Goat cheese, strawberry & basil  
Smoked whitefish, chive-lime mousse and chili

#### **Pasta & shrimps**

Shrimp marinated in garlic and chili, rich white wine sauce, butter-fried asparagus and Parmesan

#### **Cheese**

The cheese of the day is accompanied by house jam and crispbread

#### **Limeposset**

Vanilla mousse & roasted white chocolate

### Menu 5

59€

*Wine pairing 41€*

#### **Burrata**

Caramelized peach, pickled fennel, roasted walnut & arugula

#### **Crème Ninon**

Fresh peas, roasted bacon and sparkling wine

#### **Arctic char**

Butter-fried fish, garlic-herb sauce, summer vegetables and smash potato

#### **Cheese**

The cheese of the day is accompanied by house jam and crispbread

#### **Chocolate cake**

Mascarpone foam & summer berries

*To ensure smooth service, we do not make any changes to the menus and always serve the same choice from this page to the entire table party.*

# 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**

**Crème Ninon-soup  
Fresh peas, roasted bacon and sparkling wine**

**Bruschetta:  
Goat cheese, strawberry & basil**

**Bruschetta:  
Tomato, red onion and thyme**

**Bruschetta:  
Smoked whitefish, chive-lime mousse and chili**

**Burrata, caramelized peach, fennel, walnut & arugula**

**Parma ham, cantaloupe, mozzarella and basil**

## VINOLA'S ANTIPASTO

*Richly for one or nice for two*

23,50 €

**Cheeses and jam, cold meats, focaccia bread & oil, marinated olives, roasted peppers**

## MAINS

**Arctic char 29,50 €**

Butter-fried fish, garlic-herb sauce, summer vegetables and smash potato

**Cerdito 29,50 €**

Seasoned pork tenderloin, Mojo Rojo sauce, roasted sweet potato and spring onions

## PASTAS

*We make our own fresh pasta*

**Funnel wafers 27,50 €**

Mushrooms in a creamy sauce, sun-dried tomato, spinach, Parmesan and kale

**Shrimps 29,50 €**

Shrimp marinated in garlic and chili, rich white wine sauce, butter-fried asparagus and Parmesan

## DESSERTS

**Limeposset 14,50 €**

Vanilla mousse & roasted white chocolate

**Chocolate cake 14,50 €**

Mascarpone foam & summer berries

**Vinolan gelato's & sorbet 12,50 €**

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, game, lamb and broiler meat we use is domestic.*

*The countries of origin of the clippings are Italy and Spain. Duck is coming from European Union.*