



Vinola

MENUS

Menu 4

54€

Wine pairing 36€

Vinola's Bruschettas

oat cheese stracciatella
olive white chili, cheese 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

Lime posset

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.