

THREE COURSE MENU

1

CARPACCIO DI BIETOLA ROSSA

Gerookte rode bieten, geitenkaas, gepofte paprika, kikkererwten, Balsamico uitjes
Smoked beetroot, goat cheese, pepper, chickpeas, Balsamic onions

MOZZARELLA DI BUFALA

Buffelmozzarella met tomatensalade, rucola en truffelhoning
Buffalo mozzarella with tomato salad, rocket salad and truffle honey

ZUPPA DI ZUCCA

Pompoensoep met bataat, appel en salie
Pumpkin soup with sweet potato, apple and sage

2

TIMBALO

Zuurkool, Fontina kaas, peer, mozzarella, rozijnen gemarineerd in Marsala wijn geserveerd met pastinaakpuree en hazelnoot
Sauerkraut, Fontina cheese, pear, mozzarella, raisins marinated in Marsala wine served with parsnip puree and hazelnut

PESCE DAL MERCATO

Vis van de markt met bijpassende garnituren
Fish from the market with matching garnishes

CERVO

Hert gestoofd in rode wijn met bataat, ui, tijm, laurier en venkelzaadjes geserveerd met pastinaakpuree en cannellini boontjes
Stew of deer (meat) in red wine, with sweet potato, onion, thyme, laurier and fennel seeds served with mashed parsnip and cannellini beans

3

TIRAMISU

PANNACOTTA

Pannacotta van witte chocolade met karamel, amandel en meringue
Pannacotta of white chocolate with caramel, almond and meringue

CHEESE + SUPPLEMENT 3.5

36 EURO