

MINE
RESTAURANT | BAR
WINE

Wine Bar

Example Evening

7 guests

Total – approx. €250 per person

WINE

Aperitif by glass

Ferrari Perlè Rosé

or

L'Assemblage Brut Pertois-Morise Champagne

White Wine

Chablis Vieilles Vignes Daniel-Etienne Defaix

Red Wine

Marsannay «Les Longeroies» Domaine Charlopin Tissier

STARTERS

served family-style to share:

Tuna carpaccio with tomatoes, cilantro, pickled chilis, and capers

Vitello tonnato, sliced veal and tuna with creamy sauce

Burrata with tomatoes, seasonal berries, and herbs

Classic beef tartare,
made from chopped raw beef, capers, and creamy egg yolk

Pan-fried wild broccoli with basil hollandaise sauce
and Pecorino Romano

PASTA

served family-style to share:

Tortelli with Burrata and Truffle

MAIN COURSES

we kindly ask you for your choice:

Tender fillet of Northern cod with cauliflower purée, tomatoes, and olives

Tender Octopus with tomatoes, basil, and parsley

Lamb chops alla Griglia with seasonal vegetables

Filetto al Pepe Nero with Porcini mushrooms

Ribeye steak and Tuscan potatoes with rosemary and garlic,
from approx. 1 kg
to share, for 3-4 people

DESSERT

we kindly ask you for your choice:

Tiramisù with fresh farmer's Mascarpone from Brescia, Lombardy

Airy meringue with mango and passionfruit

Basque burnt cheesecake

Lavender Panna Cotta with blueberry compote

Warm pecan pie with a scoop of tonka bean ice cream