

MINE
RESTAURANT | BAR
WINE

MINE Séparée
Example Evening

30 guests
Total – approx. €230 per person

WINE

Prosecco Borgo Imperiale Millesimato Brut
Thomas-Collardot Bourgogne Hautes-Côtes de Beaune
Castillon-Côtes de Bordeaux Château d'Aiguilhe

WELCOME

Bruschetta with goat cheese and marinated peppers
Bruschetta with burrata and anchovies
Cecina de León – Spanish cured beef from dairy cow

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
18-hour slow-roasted lamb shoulder in Barolo wine with aromatic herbs
to share, for 2-3 people
Ribeye steak and Tuscan potatoes with rosemary and garlic,
from approx. 1 kg
to share, for 3-4 people
Glazed Sicilian aubergine with spices, burrata, and tomato marmalade
vegetarian alternative

DESSERT

served family-style to share:

Tiramisù with fresh farmer's Mascarpone from Brescia, Lombardy
Airy meringue with mango and passionfruit
Basque burnt cheesecake
Lavender Panna Cotta with blueberry compote