

# VINNIES

## PRIVATE DINING - 4 COURSE AUTUMN MENU 65 euro per person excl. VAT



### On the table:

Cerignola olives - sourdough bread - salted butter

### Entrée:

Steak tartare - Vadouvan - olives - toast

or

Ceviche - lime - avocado - kumquat - pickled shallots - coriander

or

Roasted yellow and "Chiogga" beetroots - pickled beet - burrata - watercress - citrus

### Intermediate:

Celeriac and parsnip cream soup - fresh black truffle - chervil

### Main:

Wild seabass - Jerusalem artichoke - roasted zucchini - beurre rouge

or

Beef steak - roasted wild mushrooms - Broccoli rabe - "Tomasu" jus

or

Gnocchi - roasted pumpkin - sage - Parmigiano Reggiano

### Dessert:

Chocolate cake - Amarena cherries - hazelnuts - vanilla-mascarpone

or

3 Dutch cheeses - dried Muscat grapes - spelt crackers

