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## ENOTECA FESTIVE COURSE MENU

*Indulge in Enoteca's most luxurious creations with this mouth watering 6 courses  
made with the finest grade ingredients*

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*Alaskan King Crab, Zucchini Spaghetti, Saffron Sauce*

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*Blue Fin Tuna Tartare, Basil Pearls, Smoked Harrings Eggs*

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*Braised Wild Boar, Chantarelles in Balsamic Vineger*

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*Home Made Tagliolini Butter and Parmesan Cheese, Black Truffles*

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*Wild European Venison, Cauliflower Foam, Baby Carrots*

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*Amaretti Chocolate Bonet, Hazenut Foam*

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**6 Courses** 3200 ++

**Wine Pairing** 2100 ++

*Prices are excluded of 10% cover charge and 7% government tax*