
ENOTECA FESTIVE COURSE MENU

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

Alaskan King Crab, Zucchini Spaghetti, Saffron Sauce

Blue Fin Tuna Tartare, Basil Pearls, Smoked Harrings Eggs

Braised Wild Boar, Chantarelles in Balsamic Vineger

Home Made Tagliolini Butter and Parmesan Cheese, Black Truffles

Wild European Venison, Cauliflower Foam, Baby Carrots

Amaretti Chocolate Bonet, Hazenut Foam

6 Courses 3200 ++

Wine Pairing 2100 ++

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