



Jule Træs Menu

Bis di Bruschette

2 types of Bruschetta

Glass white wine: Pinot Grigio

Strozzapreti al ragu di anatra e timo

Organic homemade Strozzapreti with duck ragout and thyme

Glass red wine: Montepulciano

Filetto al Pepe Rosa

Filet Mignon with pink pepper sauce
served with potatoes and vegetables

Glass red wine: Cannonau

Torta di Mele classica

Classic apple cake, Italian recipe

Glass sweet wine, Moscato d'Asti

Menu 399,-, Wine menu 259,-





JuleMands Menu

Welcome drink: Glass of Prosecco

Antipasto Misto dello Chef

Exclusive selection of cured meat, cheese, and fine tasting delicatessen from Italy

Glass rosé wine: Belguardo, Toscana

Ravioli ripieni con ricotta e tartufo, al burro

Organic homemade Ravioli filled with ricotta cheese and fresh black truffles, with butter

Glass red wine: Amarone, Antiche Terre, Veneto

Filetto di cervo ai frutti di bosco e scaglie di mandorle

Deer fillet with berries sauce and almonds flaks served with potatoes and vegetables

Glass red wine: Barolo, Scuta, Piemonte

Tortino caldo al cioccolato con gelato alla vaniglia

Warm chocolate cake with vanilla ice cream

Glass sweet wine, Moscato d'Asti, Piazzo, Piemonte

Menu 499,-, Wine menu 399,-

