

# Spinola

Aperitif 2021 with Champagne.  
Accompanied by Goose liver skewers with mango, beetroot and St. Jakobs fruit



salmon lightly smoked with Padouk-wood in the oklahoma of the Chef,  
in tartare with chives, dill, Anjou-shallot and extra virgin olive oil  
cream aigre with sevruga caviar & frivolité of own smoked eel river.

**La Petite Perrière -Sauvignon Blanc  
Loire - 2020**



A bisque-cappuccino of prawns perfumed with fennel, dill and saffron-flowers.



Turbot stuffed with a fresh farce of lobster on caramelized belgian ground Endive and squash, oyster infusion  
with Basilica and lemon grass.

**Monte da Ravasqueira "Reserva da Familia  
2019**



Freshly twisted lemon sorbet with yoghurt and lemon balm as refreshment.



Marinated deer Medallion from Scotland baked in the Molteni, with wild thyme from Portugal, Charlotte-puree  
of 4 celery species, with mint flavoured red pear and Apple in timbale, Jerusalem artichoke, quince, Italian  
truffle

and a sauce from the depths of winter.

**TR3 Pumi Rosso IPG  
San Marzano 2020**



Dessert of the old classic forest spirit. (Saint-Sylvestre)



**Happy new year 2022  
glass of Champagne "Michel Furdyna" à Celles sur Ource  
Carte Blanche Brut – Médaille d'Or**



The coffee table with freshly made cookies and garnish.