VILLA 22
TRATTORIA & BAR

Starter

Pan-seared scallops
With peas, roe and garnish of carrot, fennel, onion and herbs, served with mussel sauce
BL, M, F, SU, S

Main Course

Catch of the day with seasonal vegetables and potato cream, served with hollandaise sauce
F, M, SU, S

or

Chef's cut of the day with seasonal vegetables and potato cream, served with red wine sauce
M, SU, SE, SN

Dessert

Baked white chocolate cream with raspberry sorbet and pistachio
M, N, E

2-course
695,-
(main course & dessert)

3-course
875,-

Wine packages 3 glasses pr. person

Alternative 1 - 525,-
Alternative 2 - 625,-

Minimum 4 persons

We kindly ask that the entire party selects the same menu, but we will of course accommodate any allergies. We also cater to vegetarians, and menu suggestions are available upon request. The chosen menu should be confirmed no later than one week before the visit date.