

## À la carte

### Our cold starters

- Zakouskis trio: smoked eggplants caponata and pomegranate (baba ganoush), guacamole, hummous € 12,00
- Salmon marinated with sage & rosemary, honey-mustard sauce with rocket € 18,00
- 1/2 lobster Brittany style € 25,00
- Goose liver, onion chutney, gingerbread € 20,00
- Carpaccio of scallops with citrus fruits, fennel, rocket and bottarga € 19,00
- Vitello tonnato Piemontese style € 18,00
- 6 Oysters Gillaudeau n°3 € 22,00
- 6 Oysters Belon € 25,00

### Our warm starters

- Lobster bisque € 15,00
- Cassolette of scampi, parma & peperoncino € 14,00
- 1/2 Grilled lobster with Sancerre butter € 25,00
- Parmesan croquettes (2 pieces) € 14,00
- Shrimps & lobster bisque croquettes (2 pieces) € 18,00

### Our main dishes

- Pheasant fillet with Armagnac sauce € 25,00
- Doe fillet with Porto sauce € 31,00
- Saltimbocca alla romana € 26,00
- Sicilian style Sea bass (capers, dried tomatoes, pine nuts, garlic and lemon) € 29,00
- Brill fish with Greco di Tufo sauce € 29,00
- Stuffed Capon with mushrooms, truffles and chestnuts (min 4 people) € 38,00

Our dishes are served with pear with cranberries or young carrots, braised chicory, princess beans and chestnut & parsnip mousseline.

We also offer a selection of mature cheese platters. A wide range of Italian and French wines, as well as Prosecco and zakouskis will be on sale at the Atelier bar when you come to collect your orders.

## Christmas menu

€ 49,00

- Salmon marinated with sage & rosemary, honey-mustard sauce with rocket
- or
- Goose liver, onion chutney, gingerbread (+ € 2,00)
- .....
- Pheasant fillet with Armagnac sauce, pear with cranberries, braised chicory, princess beans and chestnut & parsnip mousseline
- or
- Sicilian style sea bass, braised chicory, baby carrots, princess beans and chestnut & parsnip mousseline (+ € 4,00)
- .....
- Duo of orange blossom chocolate mousse and vanilla pannacotta, fresh fruits

## New Year's menu

€ 53,00

- 1/2 lobster Brittany style (+ € 7,00)
- or
- Vitello tonnato Piemontese style
- .....
- Doe fillet with Porto sauce, pear with cranberries, braised chicory, princess beans and chestnut & parsnip mousseline (+ € 5,00)
- or
- Brill fish with Greco di Tufo sauce, braised chicory, baby carrots, princess beans and chestnut & parsnip mousseline
- .....
- Tiramisù with almonds & amaretto

Last order on **21 December** for Christmas and **28 December** for New Year's Eve.

You can order by phone or email.



forchetta vino  
atelier - traiteur - table d'hôtes

*Paolo Coppolecchia*



Offers you a selection of dishes and menus for this holiday season 2023 and wish you happy moments with your family.

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