

## ANTIPASTI

“Pancotto” van kabeljauw, Sint-Jakobsnoten, koriander pesto - 26

“Pancotto” of cod, scallops, coriander pesto

Tagliatelle van inktvis, gerookte paling, look, truffel - 25

Tagliatelles of squid, smoked eel, garlic, truffle

Kalfswang, schorseneren, merg, parmezaan consommé - 28

Veal cheek, salsify, bone marrow, parmesan consommé

King krab, primeuraardappelen met algen, Ossetra kaviaar - 45

King crab, new potatoes with seaweed, Ossetra caviar

## PRIMI PIATTI

Cappellini met zee-egel - 29 / 39

Cappellini with sea urchin

Risotto met Asiago kaas, salie, koffie, peer uit Mantoue - 36 / 46

Risotto, Asiago cheese, sage, coffee, pear from Mantoue

Miste Zola met schelpdieren, gegratineerde bloemkool - 32

Miste Zola with shells, grated cauliflower

Tagliolini met zwarte truffel - 32 / 42

Tagliolini with black truffle

Scialatelli all'amatriciana, octopus, lardo di Colonnata spek - 30 / 40

Scialatelli all'amatriciana, octopus, lardo di Colonnata

## SECONDI PIATTI

Zeetong van onze kust, gevulde prei, ansjovis, hazelnootboter - 40

Sole from our coast, stuffed leek, anchovy, hazelnut butter

Zeeduivel, cime di rapa, mini rapen, plankton - 45

Monkfish, cime di rapa, mini turnips, plankton

Duif, foie gras, kleine wortels, biet, zwarte look - 40

Squad, foie gras, small carrots, beet, black garlic

Chianina rundvlees contrefilet, aardappeltaartje, pecorino, artisjok, truffel - 38

Chianina beef sirloin, potato pie, pecorino, artichoke, truffle

## LUNCH

3 gangen menu (voorgerecht – hoofdgerecht – dessert)

3-course menu (starter – main – dessert)

55€ - WINE PAIRING 35€

## PASTA MENU

Risotto met Asiago kaas, salie, koffie, peer uit Mantoue

Risotto, Asiago cheese, sage, coffee, pear from Mantoue

Scialatelli all'amatriciana, octopus, lardo di Colonnata spek

Scialatelli all'amatriciana, octopus, lardo di Colonnata

Tagliolini met zwarte truffel

Tagliolini with black truffle

\* Panna cotta van mandarijn, Griekse yoghurt met limoen, yuzu, combava

\* Mandarin panna cotta, Greek yoghurt with lime, yuzu, combava

85€ - WINE PAIRING 45€

## DA MIMMO MENU

“Pancotto” van kabeljauw, Sint-Jakobsnoten, koriander pesto

“Pancotto” of cod, scallops, coriander pesto

Tagliatelle van inktvis, gerookte paling, look, truffel

Tagliatelles from squid, smoked eel, garlic, truffle

Tagliolini met zwarte truffel

Tagliolini with black truffle

Duif, foie gras, kleine wortels, biet, zwarte look

Squad, foie gras, small carrots, beet, black garlic

\* Panna cotta van mandarijn, Griekse yoghurt met limoen, yuzu, combava

\* Mandarin panna cotta, Greek yoghurt with lime, yuzu, combava

120€ - WINE PAIRING 55€

**All our menus are served for the entire table**

\*Our selection of transalpine cheeses, dried fruit

In place of dessert: supplement 5

In addition to dessert: supplement 15

## DOLCI & FORMAGGI

Geglaceerd sabayon met Marsala, kaneel, vanille ijs, Ficotto, walnoot - 14  
Frozen zabaglione with Marsala, cinnamon, vanilla ice cream, Ficotto, walnut

Panna cotta van mandarijn, Griekse yoghurt met limoen, yuzu, combava - 14  
Mandarin panna cotta, Greek yoghurt with lime, yuzu, combava

Chocolade crémeux, passievrucht, witte chocolade, ijs met Timut peper - 14  
Chocolate cream, passion fruit, white chocolate, ice with Timut pepper

Hazelnoot chiboust, amandelmelkijs, Amaretto saus - 14  
Hazelnut chiboust, almondmilk ice cream, Amaretto sauce

Kaas selectie, gedroogd fruit - 17 / wijnen selectie (3 halve glazen wijn) - 20  
Cheese selection, dried fruit / Wine pairing (3 half glasses of wine)

# Da Mimmo

## Da Mimmo

Avenue du Roi Chevalier 24 - 1200 Woluwé-Saint-Lambert  
Ouvert du lundi au vendredi de 12h à 14h et de 19h à 22h  
Le samedi soir de 19h à 22h  
[www.da-mimmo.be](http://www.da-mimmo.be)

Coupe de Prosecco, Prapian Col de l'Utia - Sacchetto 11

Coupe de champagne R de Ruinart 16

Apérol Spritz - Americano - Negroni 11

Hendrickx & Fever Tree 12

Monkey & fever Tree 14

Crodino 4