

ANTIPASTI

Fassona, rode koe parmezaanse kaas, slakken, ficotto Fassona beef, red cow parmesan, snail, ficotto	29
GM Vitello tonnato van rode tonijn, ansjovis kaviaar, panzerotto met kalfspaté Red tuna vitello tonnato, caviar of anchovy, panzerotto of veal paté	30
Hamachi, Valtellina appel, avocado, oester, steranijs Hamachi, Valtellina apple, avocado, oyster, star anise	28
GM King krab, primeuraardappelen met algen, Ossetra kaviaar, Uda peper King crab, new potatoes with seaweed, Ossetra caviar, Uda pepper	49

PRIMI PIATTI

Zeebonen spaghetti, kaviaar, gerookte bloemkool Sea beans spaghetti, caviar, smoked cauliflower	40
Risotto met gorgonzola, gegratineerd beenmerg, kaneel, noten Risotto with gorgonzola, gratinated marrow bone, cinnamon, walnuts	30
Miste met tuinbonen, langoustine, koraal cappuccino Miste with fava beans, langoustine, coral cappuccino	36
GM Tagliolini met zwarte truffel Tagliolini with black truffle	34 / 44

SECONDI PIATTI

GM Zonnevis, snijbiet, borlotti bonen, amandel, saffraan John Dory, swiss chard, borlotti beans, almonds, saffron	45
Zeetong, peultjes, asperges, bufala campana Sole, snow peas, asparagus, bufala campana	42
GM Kalfsvlees filet van Ramagnola, sjalot, salie, courgettes carbonara stijl, olijven Veal tenderloin van Romagne, shallot, sage, zucchini carbonara style, olive	42
Calabrisch varkenvlees, artisjok, parmigiana, ricotta Calabrese pork, artichoke, parmigiana, ricotta	38

DOLCI & FORMAGGI

Witte chocolade met cacao, Santa Maria peer, zwarte thee uit Verbano White chocolate with cocoa, Santa Maria pear, black tea from Verbano	14
GM Hazelnoot chiboust, amandelmelkijs, Amaretto saus Hazelnut chiboust, almondmilk ice cream, Amaretto sauce	14
Semifreddo van mango en yuzu yoghurt, kokosnoot, melkijs Semifreddo with mango and yuzu yoghurt, coconut, milk ice cream	16
Kaas selectie, gedroogd fruit / wijnen selectie (3 kleine glazen wijn) +18 Cheese selection, dried fruit / Wine pairing (3 small glasses of wine) +18	17

LUNCH

3 gangen menu (voorgerecht – hoofdgerecht – dessert)
3-courses menu (starter – main – dessert)

55€ - WINE PAIRING 35€

TASTING MENU

Hamachi, Valtellina appel, avocado, oester, steranijs
Hamachi, Valtellina apple, avocado, oyster, star anise

Risotto met gorgonzola,gegratineerd beenmerg, kaneel en noten
Risotto with gorgonzola, gratinated marrow bone, cinnamon,walnuts

Tagliolini met zwarte truffel
Tagliolini with black truffle

Kalfsvlees filet van Ramagne, sjalot, salie, courgette carbonara stijl, olijven
Veal tenderloin of Romagne, shallot, sage, zucchini carbonara style, olives

Semifreddo van mango en yuzu yoghurt, kokosnoot, melkijs
Semifreddo with mango and yuzu yoghurt, coconut, milk ice cream

130€ - 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

*Our dishes can contain the following allergens :
Gluten, lactose, nuts and soy.
In case of allergy, please notify us.*

GM Signature dishes of chef Gerardo Metta

Da Mimmo

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Avenue du Roi Chevalier 24 - 1200 Woluwé-Saint-Lambert
Open from Tuesday to Friday from 12h to 14h and from 19h to 22h
Saturday from 19h to 22h
www.da-mimmo.be

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

Coupe de Franciacorta Bellavista Brut 14

Coupe de champagne R de Ruinart 16

Apérol Spritz - Americano - Negroni 12

Hendrickx & Fever Tree 12

Crodino 4