

## MENU DEGUSTAZIONE

130€ - WINE PAIRING 55€

### ANTIPASTI

Fassona rode koe, parmezaanse kaas, slakken, ficotto Fassona beef red cow, parmesan, snail, ficotto	31
<b>GM</b> Inktvis tagliatelle, gerookte paling, gebakken knoflook, truffel Squid tagliatelle, smoked eel, fried garlic, truffle	35
Bergforel, lamsricotta, mierikswortel, peterselie, radijs, saté Arctic char, lamb ricotta, horseradish, parsley, radish, satay	30
<b>GM</b> King krab, primeuraardappelen met algen, Ossetra kaviaar, Uda peper King crab, new potatoes with seaweed, Ossetra caviar, Uda pepper	50

### PRIMI PIATTI

Zeebonen spaghetti, kaviaar, gerookte bloemkool Sea beans spaghetti, caviar, smoked cauliflower	48
Risotto met eekhoortjesbrood, gebakken kastanjes, zoethout uit Spoleto Risotto with porcini mushrooms, fried chestnuts, liquorice from Spoleto	36
<b>GM</b> Cappellini met zee-egel Cappellini with sea urchin	36
<b>GM</b> Tagliolini met zwarte truffel Tagliolini with black truffle	35 / 45

### SECONDI PIATTI

Zeeduivel, gerookte knolselderij, octopus, bottoni pasta, plantaardige houtskool Monkfish, smoked celeriac, octopus, bottony pasta, chacoal	45
Geelstaart, Romanesco kool, melkraap, rauwe gambero rosso, citronella Yellowtail, Romanesco cabbage, turnips, raw gambero rosso, citronella	46
<b>GM</b> Duif met zwarte knoflook, rode biet, miniwortels, ganzenlever Pigeon with black garlic, beetroot, mini carrots, foie gras	48
Calabrisch varkenvlees, artisjok, parmigiana, ricotta Calabrese pork, artichokes, parmigiana, ricotta	40

### DOLCI & FORMAGGI

Panna cotta met spar, pinda's lychee, carnaroli rijst Panna cotta with fir, peanuts, lychee, carnaroli rice	15
<b>GM</b> Hazelnoot chiboust, amandelmelkij, Amaretto saus Hazelnut chiboust, almondmilk ice cream, Amaretto sauce	16
<b>GM</b> Semifreddo van mango en yuzu yoghurt, kokosnoot, melkij Semifreddo with mango and yuzu yoghurt, coconut, milk ice cream	17
Kaas selectie, gedroogd fruit / wijnen selectie (3 kleine glazen wijn) +18 Cheese selection, dried fruit / Wine pairing (3 small glasses of wine) +18	17

Fassona rode koe, parmezaanse kaas, slakken, ficotto  
Fassona beef red cow, parmesan, snail, ficotto

Risotto met eekhoortjesbrood, gebakken kastanjes, zoethout uit Spoleto  
Risotto with porcini mushrooms, fried chestnuts, liquorice from Spoleto

Tagliolini met zwarte truffel  
Tagliolini with black truffle

Calabrisch varkenvlees, artisjok, parmigiana, ricotta  
Calabrese pork, artichoke, parmigiana, ricotta

Hazelnoot chiboust, amandelelkij, Amaretto saus  
Hazelnut chiboust, almond milk ice cream, Amaretto sauce

## MENU UMAMI

165€ - WINE PAIRING 65€

King krab, primeuraardappelen met algen, Ossetra kaviaar, Uda peper  
King crab, new potatoes with seaweed, Ossetra caviar, Uda pepper

Inktvis tagliatelle, gerookte paling, gebakken knoflook, truffel  
Squid tagliatelle, smoked eel, fried garlic, truffle

Tagliolini met zwarte truffel  
Tagliolini with black truffle

Geelstaart, Romanesco kool, melkraap, rauwe gambero rosso, citronella  
Yellowtail, Romanesco cabbage, turnips, raw gambero rosso, citronella

Duif met zwarte knoflook, rode biet, miniwortels, ganzenlever  
Pigeon with black garlic, beetroot, mini carrots, goose liver

Hazelnoot chiboust, amandelelkij, Amaretto saus  
Hazelnut chiboust, almond milk ice cream, Amaretto sauce

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

**Lunch menu is available from Tuesday to Saturday noon**

\*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

## Da Mimmo

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](http://www.da-mimmo.be)