

ANTIPASTI

Ei ravioli, zwezerik, parmesan, taggiascheolijven Egg ravioli, sweetbread, parmesan, taggiasche olives	32
* Inktvis tagliatelle, gerookte paling, gebakken knoflook, truffel Squid tagliatelle, smoked eel, fried garlic, truffle	35
Bergforel, ricotta, radijs, peterselie, mierikswortel, saté Arctic char, ricotta, radish, parsley, horseradish, satay	30
* 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
Bottoni met fazant, pecorino romano, ganzenlever, witloof, pistachenoten uit Bronte Bottoni with pheasant, pecorino, foie gras, endive, Bronte pistachios	36
Cappellini met zee-egel Cappellini with sea urchin	36
* Tagliolini met zwarte truffel Tagliolini with black truffle	35 / 45

SECONDI PIATTI

Geelstaart, Romanesco kool, melkraap, rauwe gambero rosso, citroengras Amberjack, Romanesco cabbage, milk turnip, raw gambero rosso, lemongrass	44
Gegrilde tarbot witte asperges, gekonfijte citroen van Amalfi Grilled turbot, white asparagus, candied lemon from Amalfi	45
Agneau de lait, baby aubergine, cime di rapa, quartirolo kaas Milk-fed lamb, baby eggplant, cime di rapa, quartirolo cheese	40
* Duif met zwarte knoflook, rode biet, miniwortels, uien uit Tropea Pigeon with black garlic, beetroot, mini carrots, onions from Tropea	48

DOLCI & FORMAGGI

Citrus crèmeux, bergamotschuim, limoenzure room Citrus cream, bergamot foam, lime sour cream	15
* Hazelnoot chiboust, amandelmelkijs, Amaretto saus Hazelnut chiboust, almondmilk ice cream, Amaretto sauce	16
Semifreddo van mango en yuzu yoghurt, kokosnoot, melkijs 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

MENU DEGUSTAZIONE

130€ - WINE PAIRING 55€

Bergforel, ricotta, radijs, peterselie, mierikswortel, sate
Arctic char, ricotta, radish, parsley, horseradish, satay

Bottoni met fazant, pecorino romano, ganzenlever, witloof, pistachenoten uit Bronte
Bottoni with pheasant, pecorino, foie gras, endive, Bronte pistachios

Tagliolini met zwarte truffel
Tagliolini with black truffle

Duif met zwarte knoflook, rode biet, miniwortels, uien uit Tropea
Pigeon with black garlic, beetroot, mini carrots, onions from Tropea

Citrus crèmeux, bergamotschuim, limoenzure room
Citrus cream, bergamot foam, lime sour cream

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

Gegrilde tarbot, witte asperges, gekonfijte citroen van Amalfi
Grilled turbot, white asparagus, candied lemon from Amalfi

Agneau de lait, baby aubergine, cime di rapa, quartirolo kaas
Milk-fed lamb, baby eggplant, cime di rapa, quartirolo cheese

Citrus crèmeux, bergamotschuim, limoenzure room
Citrus cream, bergamot foam, lime sour cream

All our menus are served for the entire table

**3-course Lunch menu
60€ - wine pairing 35€**

*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.*

* Signature dishes of the restaurant

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