

Supper Club

14 February 2026



Menu

Amuse / Appetizers

Small octopus bites

Popcorn

Goat cheese & blackberries chess board

Gorgonzola whipped butter

Wine Pairing

Prosecco DOC (Italy) or Cava Brut (Spain)

Starter

Cheese and spinach baked crepes

Wine pairing: Fiano di Avellino (Italy)

Wine Pairing

Fiano di Avellino (Italy)

First Course

Purple gnocchi with brown butter and hazelnut

Wine Pairing

Gewürztraminer (Italy)

Mains

Salt-baked trout with a mix of roasted vegetables

Wine Pairing

Albariño (Spain)

Dessert

Three chocolates tart with cranberry jam

Wine Pairing

Wine pairing: Pedro Ximénez Sherry (Spain)

Recioto Valoppiella (Italy)

Bread, water and coffee included.