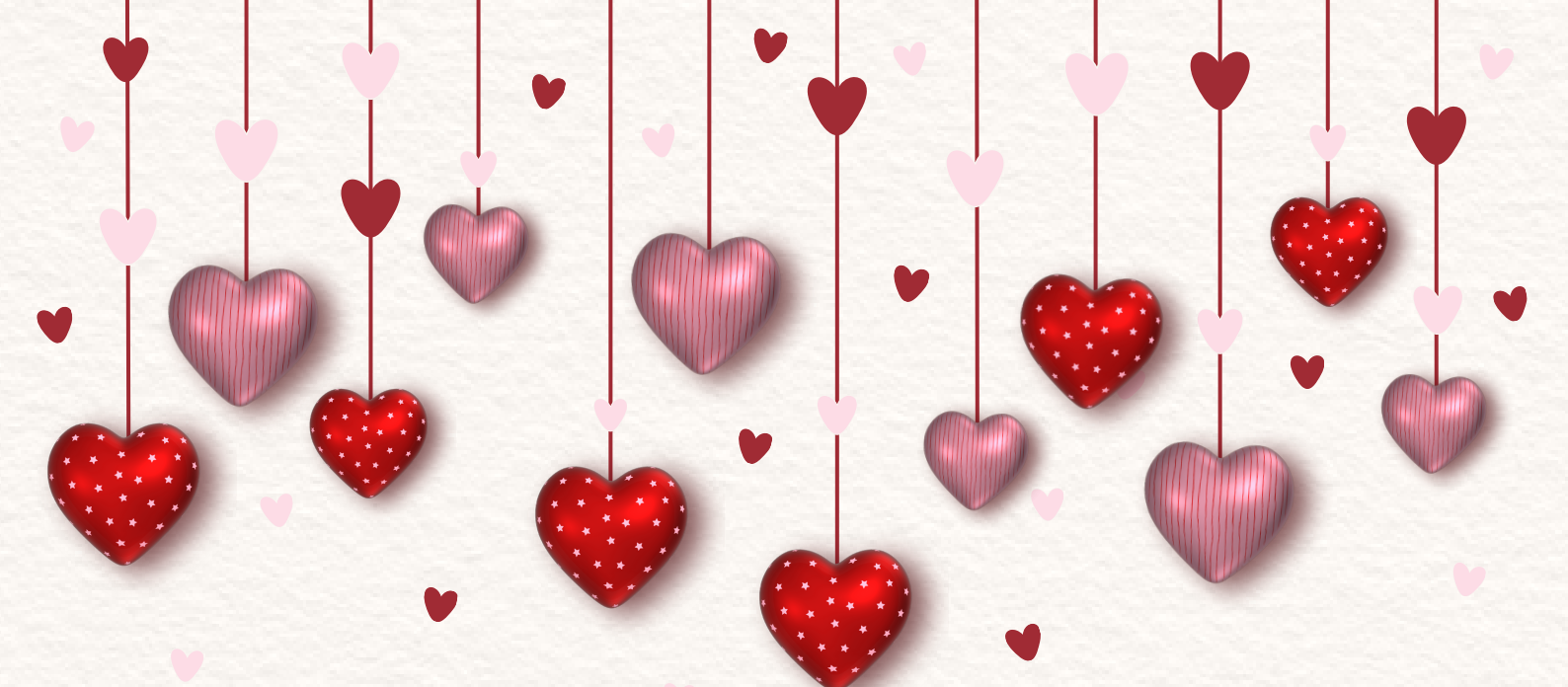




ZINK - ITALIAN CUISINE

VALENTINE'S DAY

SPECIAL MENU - 14/02

ANTIPASTI

ZUPPA DI ARAGOSTA

Lobster soup with lobster ravioli, parmesan chips & parmesan foam

PRIMI

FETTUCCHINE ALLA ZINK

Pasta fettuccine with veal fillet, veal broth, mascarpone, truffle cream, baby spinach & parmesan

SECONDI

SALMERINO E CAPESANTE

Char fillet and scallops with vendace roe, squash and spinach purée, root vegetables, lemon & salsa verde

OR

FILETTO DI MANZO

Beef tenderloin with potato cake, Italian cale, fresh truffle, spinach & marsala sauce

DOLCI

PANNACOTTA

White chocolate with roasted hazelnuts, citrus fruits & raspberry purée

SPECIAL DIET? CONTACT US FOR ALTERNATIVES!

SEATING 1: 16:00-18:00

SEATING 2: 18:00-20:15

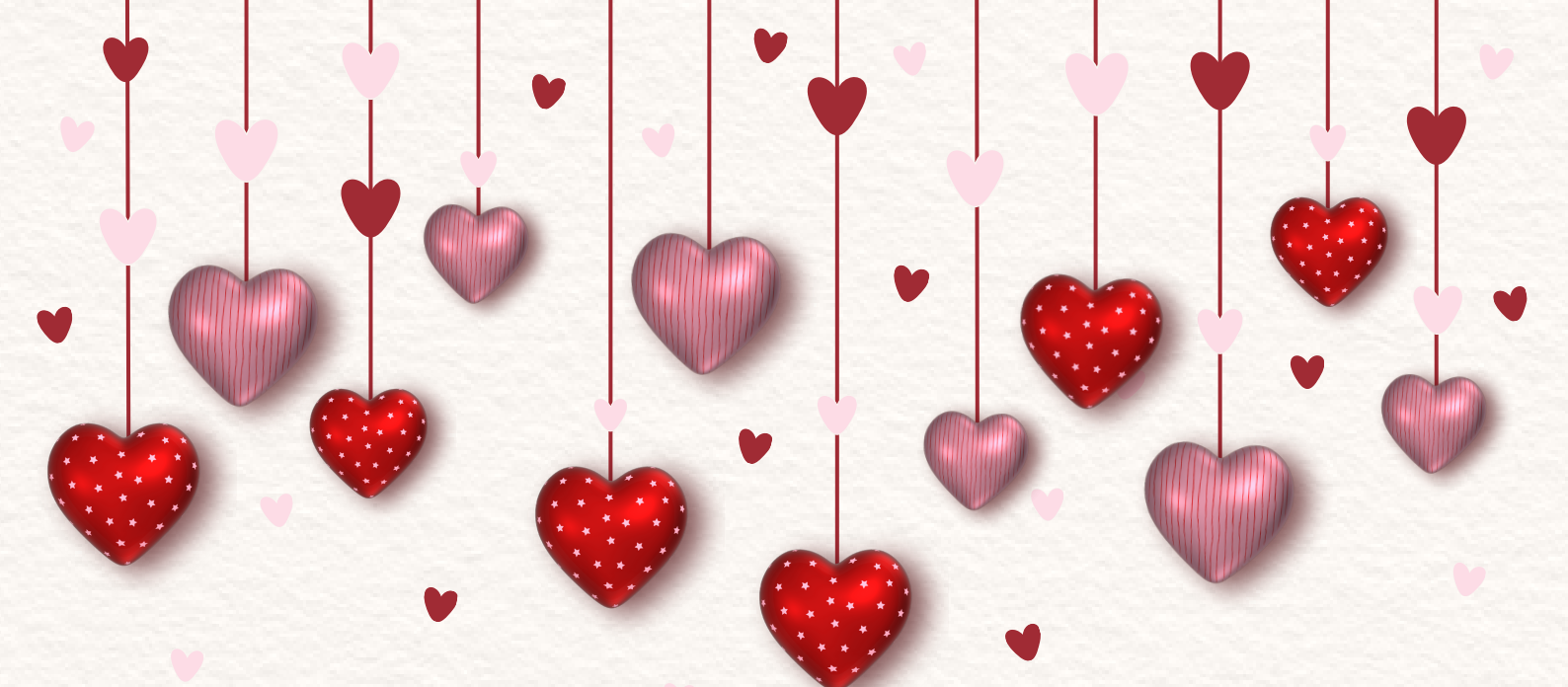
SEATING 3: 20:30-LATE

4 - COURSES: 995 KR/PP

WINE PACKAGE: 995 KR/PP

TELEPHONE: 08-684 238 01

E-MAIL: RESERVATION@GASTROTEKZINK.SE



ZINK - ITALIAN CUISINE

VALENTINE'S DAY

WINE PACKAGE - 14/02

APÉRITIF

ANDRÉ CLOUET GRANDE RÉSERVE

A glass of champagne as a welcome drink

ANTIPASTI

CHABLIS PREMIER CRU VDV

A glass of white wine, 2021 Chablis Premier Cru VaudeVey,
an excellent match for the lobster soup

PRIMI

BERARDENGA CHIANTI

A glass of red, 2021 Berardenga Chianti Classico,
pairs beautifully with the veal pasta

OR

SANCERRE LES HERSES

A glass of white, 2019 Sancerre Les Heres, is
recommended for those who prefer white wine

SECONDI

CHABLIS PREMIER CRU VDV

Two glasses of white, 2021 Chablis Premier Cru
VaudeVey, a wonderful choice for the char fillet

OR

BARBARESCO VALLEGRANDE

Two glasses of red, 2021 Ca' del Baio Barbaresco
Vallegrande, pairs lovely with the beef tenderloin

DOLCI

LIMONCELLO

5 cl chilled limoncello

OR

SARPA DI POLI

5 cl Sarpa di Poli, a delightful grappa

PRICE: 995 KR/PP