

**Wine&Dine, Saturday, 30.11.2024**  
**Fernand Cina**

**Menü**

Amuse-bouche


Hummus with cherry tomatoes, toasted pine nuts and bread

 Ville de Sierre «Fernand Cina», 2023

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Starter I

Beetroot flan with beetroot tartare surrounded by beetroot and elderberry sauce with roasted walnuts and dashes of sour cream

 Heida «Fernand Cina», 2023

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Starter II

Arctic cod with a herb crust on a bed of pumpkin with buttermilk espuma and drops of herb oil

 Petite Arvine «Fernand Cina», 2023

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Main course

Fillet of beef with Béarnaise sauce, pulled lamb, risotto and winter vegetable mosaic

 Malbec «Fernand Cina», 2022

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**Return trip**

Cheese

Crema Catalana with gorgonzola and pear compote

 Grand Réserve « Pinot Noir de Salquenen », 2022

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Dessert

Coconut and lime cake with semi-frozen orange and orange cream

 Rahja "Assemblage blanc doux", 2022