2018 CHRISTMAS DINNER

December 25th 2018, 18:00 – 22:30 (Last order time)

5+ courses: RMB 350 p.p, 5 Italian wines pairing (optional): RMB 250 p.p.

Christmas Antipasti in Emilia Romagna

18 months old Parma Ham
24 months old Parmigiano Reggiano & 1983 Traditional Balsamic Vinegar
Selection of vinegar and oil marinated vegetables and fruit chutney

Spumante Rose' Brut "Jeio Cuvee", Bisol

THE Christmas dish

Handmade Cappelletti filled with three meats served in a light Capon Broth

Valpolicella Classico 2016, Tommasi

Stuffed and roasted: a Christmas classic

Roasted organic beef fillet rolled with 18 months Parma Ham and 24 months Parmigiano Reggiano served with potato puree'

Rosso di Montalcino 2013, Col d'Orcia

Co-te-chi-no time

Cubes of Cotechino (cooked Christmas sausage) with green and beluga lentils, fruit chutney and Saba juice

Nebbiolo "Perbacco" 2014, Vietti

For your sweet memories

Imported Panettone with warm Zabajone and Marsala cream
Dry Almond Biscuits: Amaretti di Saronno and Cantuccini
Mandarin, Grape, Dry Fruits

Moscato d'Asti 2016, Pelissero

Wines and Drinks a la carte available

For reservations: 010-84025098 / mercante.home.cuisine@gmail.com

[商贾] mercante
home cuisine at the market
市集里的家庭美味

圣诞日晚宴

18：00-22：30（最后点餐），2018 年 12 月 25 日

5 道菜：人民币 350 元每位，5 杯配酒（可选）：人民币 250 元每位

艾米莉亚罗马涅的圣诞开胃菜

18 个月帕尔马火腿

24 个月巴马臣奶酪配 1983 年瑞吉艾米利亚传统黑醋

精选白醋油腌蔬菜及水果酿

Spumante Rose' Brut "Jeio Cuvee", Bisol

圣诞必备

手工意式三种肉混合馅小馄饨配阉鸡汤

Valpolicella Classico 2016, Tommasi

幸福满满：圣诞节经典…

卷考有机牛菲力、18 个月帕尔马火腿及 24 个月巴马臣奶酪配土豆泥

Rosso di Montalcino 2013, Col d'Orcia

过年时间

意大利圣诞经典熟火腿配小扁豆，意大利进口酿什锦水果&沙巴汁

Nebbiolo "Perbacco" 2014, Vietti

甜蜜记忆

意大利圣诞节传统托尼甜面包配热蛋黄马莎拉酱

意大利杏仁饼干及烘烤脆扁桃仁饼干

小橘子、葡萄、干果

Moscato d'Asti 2016, Pelissero

常规酒单供应 — 如需预定:010-84025098 / mercante.home.cuisine@gmail.com