

# **Banchina Experience**

Winter 2019

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Farm to table, no meat, only fish. We strive to maintain a thoroughly sustainable restaurant in all aspects. Sustainable for the fish in the sea, the vegetables in the earth, and the employees within our walls.

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## **Repertoire**

- Baby carrots & elderflower
- Tomato water & tagetes
- Oyster, dill & horseradish
- Smoked scallop & scallop roe
- Pike perch, bergamot, tarroco & mussel juice
- Squid, ramson & beach beet
- Mushroom & juniper
- Trout, seaweed & butter sauce
- Cod tail & lumpfish roe
- Blå Kornblomst & herbs
- Rosehip sorbet & pistachio
- Forever cooked milk, milk ice cream & almonds

## **Pairing**

- Le Rosé 2017 - Ca De Noci
- Amphibolite 2017 - Jo Landron
- Steiner 2015 - Jean Ginglinger
- Akmenine 2013 - Sébastien Riffault
- Original NV - Henri Dosnon
- Chardonnay / Savagnin 2015 - Domaine Labet
- Rose d'un Jour 2017 - Mark Angeli

