

**WOMEN'S DAY DINNER AT  
RESTAURANT RAIMOND**

8.03.2025

— CHEF'S GREETING —

stuffed morel/black garlic

*Banfi Brut Metodo Classico, NV, Piemonte, Italy*

**Fresh bread and baked goods**

porridge bread/black bread

brown butter/whipped butter

— FIRST STARTER —

**Beetroot carpaccio**

serrano ham/goat cheese cream

*Banfi La Pettegola Vermentino 2023, Toskaana, Italy*

— SECOND STARTER —

**Lightly smoked trout**

sugar snap peas/parsnip/pike roe

*Banfi San Angelo Pinot Grigio 2023, Toskaana, Italy*

— FLAVOUR FRESHENER —

Strawberry granita

— MAIN COURSE —

**Surf & turf**

beans/potato/truffle sauce

*Banfi Chianti Classico Riserva 2020, Toskaana, Italy*

— DESSERT —

**Valrhona**

raspberry/vanilla

*Banfi Florus Moscadello di Montalcino 2019, Toskaana, Italy*

*Petite fours*

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**Sommelier Kristi Poom**

**Head Chef Marko Lumera**

**4-course dinner with drinks 149 €**

**4-course dinner without drinks 129 €**