

WELCOME IN RESTAURANT PIRANDELLO

The Pirandello restaurant is known for its high-quality Italian cuisine with honest products. Italian design gives the restaurant a warm and modern atmosphere. This atmosphere matches the taste and authenticity of the food. Chef Raoul Goovaerts and his team prepare the Italian dishes with fresh, regional and organic ingredients. Some products even come from our own garden.

Food & Beverage Manager Dennis Lemmens and his team offer you warm Limburg hospitality and make you feel at home in our restaurant.

For advice on wine to go with your dishes, you can ask one of our staff, and of course we also have a very nice and extensive wine list with Italian and Dutch Limburg wines.

Luigi Pirandello was an Italian author of poetry, plays and novels.



***"Life should not be explained,
it must be lived"***

MENU DEGUSTAZIONE

Sea bass | Shrimps | Prosciutto | White Aceto Balsamico | Cucumber

Ravioli | Beetroot | Ricotta | Amalfi Lemon | Basil

Gently cooked Pork Belly | Gnocchi | Pecorino | Roasted Onion | Mushroom

Beef | Veal cheek | Parmesan cheese | Truffle

Italian cheese | Nut bread | Apple syrup | Honey

Rhubarb preparations | Italian foam | Curd | Pistachio ice cream

4 courses: Seabass / Ravioli / Beef / Rhubarb
5 courses: Seabass / Ravioli / Pork Belly / Beef / Rhubarb
6 courses: Seabass / Ravioli / Pork Belly / Beef / Cheese / Rhubarb

4 courses Menu € 74,00 all-in € 135,00 incl. Wine-selection, Table water and Mocha
5 courses Menu € 88,00 all-in € 155,00 incl. Wine-selection, Table water and Mocha
6 courses Menu € 99,00 all-in € 170,00 incl. Wine-selection, Table water and Mocha

The 5 courses Menu can be ordered until 20.30 hours

The 6 courses Menu can be ordered until 20.00 hours

We serve the Menu Degustazione with 6 guests or more only per table!

For adjustments in the menu, there is a surcharge of 9,00 per adjustment.

Allergies and dietary requirements are of course taken into account.

For vegetarian options please ask our staff.



WINSSELERHOF
OOSTWEGEL COLLECTION®

MENU GIRO D'ITALIA

Preparations of Duck | Prosciutto | Beetroot | Aceto Balsamico

Or

Risotto Peas | Quail Egg | Dried Tomato | Samphire | Fennel Foam

Skrei Codfish | Raviolo with Mussels | Carvolo Nero | Amalfi Lemon

Or

Pork Cheek | Ravioli Parsnips | Celeriac preparations | Marsala

Preparations of Espresso | Dark Chocolate | Amaretto | Mocha Ice Cream

Or

Italian Cheese | Nut Bread | Apple Syrup | Honey | (**suppl. € 9,00**)

Menu Giro d'Italia € 53,00

All-in € 69,00 including 2 glasses of House wine, Table water and Mocha

Wine Selection 3 Courses € 32,00

Allergies and dietary requirements are of course taken into account.

For vegetarian options you can ask one of the staff.



WINSELERHOF
OOSTHEGEL COLLECTION*

WINE

Italy is very versatile in its wines. With hundreds of native grape varieties, thousands of hectares of vineyards and numerous passionate wine producers, Italy is one of the largest producing wine countries in the world. The new generation of wine producers combine old methods with modern styles. The surprising wines that are then born can be called unique.

In addition to a beautiful and very varied selection of Italian wines, we also have a number of beautiful Dutch Limburg wines on our wine list. Our local winegrowers make great delicious wines from various grape varieties. The climate and terroir provide surprisingly beautiful and balanced wines that will amaze you.

Ask for our extensive wine list in which all wines are explained with a small taste note and for more advice you can contact one of our employees.

SALUTE!



