

## 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

Carpaccio asparagus | Truffle egg | Pecorino foam | Truffle | marinated asparagus

Tartar langoustine | beef | Parmesan cheese | Tomato sorbet

Ravioli of Fennel | Prosciutto | Herbs | Fennel Sambuca foam

Lamb | Polenta lamb shoulder | Limburg Asparagus | peas | lamb sauce

Italian cheese | Nut bread | Apple syrup | Honey

Rhubarb | sponge cake basil | Sorbet buttermilk basil | Pink pepper

4 courses: Langoustine & beef / Ravioli / Lamb / Rhubarb

5 courses: Carpaccio / Langoustine & beef / Ravioli / Lamb / Rhubarb

6 courses: Carpaccio / Langoustine & beef / Ravioli / Lamb / Cheese / Rhubarb

4 courses Menu	€ 66,00	all-in	€ 119,00	including Wine, Table water and Mocha
5 courses Menu	€ 78,00	all-in	€ 139,00	including Wine, Table water and Mocha
6 courses Menu	€ 89,00	all-in	€ 155,00	including Wine, 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 8,00 per adjustment.

Allergies and dietary requirements are of course taken into account.

For vegetarian options please ask our staff



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## MENU GIRO D'ITALIA

Carpaccio swordfish | Dutch shrimps | Rettich | Ricotta | Lime

Or

Truffle Tagliatelle | poached egg | Parmesan cheese | Mushrooms

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Codfish | Tomato Gnocchi | Salted Amalfi Lemon | Basil | Zucchini

Or

Duck breast fillet | Duck stew | Fried Risotto | Beet | Aceto Balsamico

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Sicilian cold Lasagna | Ricotta Cream | Lime | Pistachio | Amalfi ice cream

Or

Italian cheese | Nut bread | Apple syrup | Honey | ( suppl. € 7,50 )

**Menu Giro d'Italia € 45,00**

**All-in € 69,00 including Wine, Table water and Mocha**

Allergies and dietary requirements are of course taken into account.

For vegetarian options you can ask one of the staff.



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## 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!

