

## NOS DÉJEUNERS ■ ONZE ONTBIJTJES

### OUR BREAKFASTS

#### PETIT ■ BESCHEIDEN

##### PETIT BREAKFAST

<b>Croissant ■ Croissant</b>	2.75
Fresh croissant.	
<b>Croissant au chocolat ■ Chocolade croissant</b>	2.75
Fresh chocolate croissant.	
<b>Toast beurre ■ Toast met boter</b>	2.75
Toasted whole wheat or white bread with butter and jelly.	
<b>Bagel fromage à la crème ■ Roomkaas bagel</b>	3.75
Bagel with cream cheese.	
<b>Bagel fromage à la crème et saumon ■ Roomkaas-zalm bagel</b>	6.25
Bagel with cream cheese and salmon.	
<b>Patty chips ■ Knapperig aardappelpasteitje</b>	3.00
Hash browns.	
<b>Salade de saison ■ Seizoens fruitsalade</b>	9.00
Fresh seasonal fruit salad.	
<b>Granola avec yogourt &amp; fruits frais ■ Muesli met yoghurt &amp; vers fruit</b>	9.00
Granola with yoghurt and fresh fruit.	

#### COMPLET ■ COMPLEET

##### FULL BREAKFAST

<b>Déjeuner Belge ■ Belgisch ontbijt</b>	7.50
Belgian breakfast – 2 boiled eggs, slices of ham and cheese with toast, butter and jelly.	
<b>Déjeuner Anglais ■ Engels ontbijt</b>	8.50
English Breakfast – fried eggs with bacon, beans in tomato sauce and sausages with toast and butter.	
<b>Déjeuner Américain ■ Amerikaans ontbijt</b>	9.50
American breakfast – scrambled eggs, bacon, sausages, hash browns, yoghurt and fresh fruit with toast and butter.	
<b>Gaufres &amp; crêpes ■ Wafelkes &amp; pannekoekjes</b>	
2 Home-made waffles or 2 American-style pancakes with butter, syrup and powder sugar.	6.00
Add:	
Whipped cream & sugar or syrup	1.00
Bacon or cheese	1.50
Fruits	3.50
<b>Pancakes with Crispy bacon and syrup.</b>	7.50
<b>Waffles with fresh fruits and whipped cream.</b>	9.25

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## NOS ŒUFS ■ ONZE EITJES OUR EGGS

### Trois œufs ■ Drie eitjes 6.00

3 Eggs served with toasted whole wheat or white bread. Your choices are: fried, omelet or scrambled eggs.

Add:	Ham	1.50	Onions	0.75
	Cheese	1.00	Green peppers	0.75
	Roast beef	2.00	Tomatoes	0.75
	Mushrooms	1.00	Bacon (two strips)	1.00

### Omelette Bruxelles ■ Brusselse omelet 8.50

Omelette with ham, cheese, bacon and veggies.

## PAINS FROIDS ■ KOUDE BROODJES COLD SANDWICHES

Your choice: French bread, ciabatta, whole wheat bread or a large corn bun.

### Classiques ■ Traditioneel

Ham	5.50	Ham and cheese	6.25
Cheese	5.50	Roast beef	6.25
Egg salad	5.50	Bacon and cream cheese	6.25
Boiled egg	5.50	Tuna salad	6.25

### Filet Américain spécial ■ Filet Americain speciaal 7.75

Filet Americain with a boiled egg, capers, onions and mayonnaise.

### Pain "Martino" ■ Broodje "Martino" 7.75

Filet Americain, an egg, tabasco, mustard, pickles, tomatoes, red onions and ketchup.

### Pain d'Anvers ■ Antwerper Club 9.00

Club sandwich of whole wheat bread with tuna salad, lettuce, tomatoes, cucumbers and a fried egg.

### Club "Dagobert" ■ Club "Dagobert" 10.00

Toasted white bread with pesto, mayonnaise, grilled chicken, an egg, bacon, lettuce and tomatoes.

### BLT Taste of Belgium ■ BLT Taste of Belgium 7.50

BLT sandwich with bacon, lettuce and tomato and a honey-mustard dressing.

### "Smoske" à la Flamande ■ Vlaams Smoske 8.00

Sandwich with ham, cheese, lettuce, tomato, cucumber, onions, eggs, bell pepper and mayonnaise.

### Pain au carpaccio ■ Carpaccio sandwich 10.00

Carpaccio sandwich with thinly sliced, raw beef tenderloin with Parmesan cheese, pine nuts, lettuce and pesto.

### Spécialité de saumon fumé ■ Gerookte zalm 11.50

Sandwich smoked salmon with red onions, capers, lettuce, eggs and cream cheese.

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## PAINS / CIABATTAS CHAUDS ■ WARME BROODJES HOT SANDWICHES

Your choice: French bread, ciabatta, whole wheat bread or a large corn bun.

<b>Croque-Monsieur ■ Croque-Monsieur</b> Grilled ham and cheese sandwich.	7.50
<b>Croque-Madame ■ Croque-Madame</b> Grilled ham and cheese sandwich topped with fried eggs.	8.50
<b>“Van Dobbe” sandwich ■ Broodje “Van Dobbe”</b> Meat croquette served with Dijon mustard.	6.50
<b>A l'Italienne ■ Op zijn Italiaans</b> Grilled sandwich with cheese, tomatoes, salami and pesto.	8.25
<b>Pain saté ■ Broodje saté</b> Saté sandwich with marinated chicken breast served with peanut sauce.	8.25
<b>Sandwich filet mignon ■ Broodje ossehaas</b> Sandwich filet mignon with marinated beef tips, bell peppers, onions, mushrooms and a garlic sauce.	13.50
<b>Pain au fromage de chèvre ■ Broodje geitenkaas</b> Goat cheese sandwich with goat cheese, honey, walnuts and apple slices.	10.50
<b>Poulet à la Flamande ■ Vlaamse kip</b> Grilled chicken, tomatoes, avocado, lettuce and bell peppers.	9.50
<b>Sandwich aux crevettes ■ Broodje garnaal</b> Sandwich with garlic shrimps, lettuce, tomatoes and a basil sauce.	13.50
<b>Pain au poulet épicé ■ Broodje gekruide kip</b> Spicy chicken sandwich with marinated, spicy chicken pieces, onions, peppers and a herb mayonnaise.	9.50
<b>Sandwich au mérrou ■ Grouper sandwich</b> Grouper sandwich, a white fish filet in a batter with lettuce, tomatoes and a remoulade sauce.	10.25

## NOS SALADES ■ ONZE SLAATJES OUR SALADS (medium or large)

<b>Salade aux légumes verts ■ Groentjes</b> Vegetable salad – with lettuce, marinated green olives, cucumbers, green peppers, green asparagus, spring onions, green beans, tomatoes and a green herb dressing.	9.50 ■ 13.00
<b>Salade Niçoise ■ Niçoise salade</b> Salade Niçoise – with bell peppers, tomatoes, marinated olives, a boiled egg, topped with seared tuna, a tuna salad and a herb dressing.	11.50 ■ 15.00
<b>Salade César ■ Caesar salade</b> Caesar salad – hearts of Romaine lettuce with a home-made dressing, Parmesan cheese, croutons, anchovies and your choice of:	8.50 ■ 12.00
Add chicken	3.00
Add salmon or shrimp	5.00

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## NOS ROULÉS ■ ONZE WRAPJES

### OUR WRAPS

<b>Roulé au poulet BLT ■ BLT kip wrap</b>	9.75
Grilled chicken, tomatoes, lettuce, bacon and a honey-mustard sauce.	
<b>Roulé poulet César ■ Caesar-kip wrap</b>	9.75
Grilled chicken, Romaine lettuce, bacon and Parmesan cheese.	
<b>Roulé au saumon fumé ■ Gerookte zalm wrap</b>	11.75
Smoked salmon, lettuce, dressing, capers, tomatoes and a honey-mustard sauce.	
<b>Roulé steak “St. Gilles” ■ Steak wrap “St. Gilles”</b>	13.50
Beef tips, onions, green peppers, mozzarella, lettuce and a garlic sauce.	

## NOS POTAGES ■ ONZE SOEPJES

### OUR SOUPS

<b>Potage du jour ■ Dagsoepje</b>	6.00
Ask your waiter about our tasty soup of the day.	
<b>Soupe à l'oignon ■ Uiensoepje</b>	6.00
Onion soup prepared with beer and onions, with melted cheese on top.	
<b>Soupe aux tomates ■ Tomatensoepje</b>	5.50
Tomato soup with or without meatballs.	
<b>Soupe aux poireaux ■ Preisoepje</b>	6.00
A creamy soup of leeks with a hint of mustard and bacon.	

## NOS PLATEAUX ■ ONZE BORDJES

### OUR PLATTERS

<b>Tintin Burger ■ Hamburger “Kuifje”</b>	11.50
An 8oz Angus beef pattie, topped with lettuce, tomatoes, onions and pickles with Belgian frites.	
Add cheese	1.00
Add mushrooms	1.00
Add bacon	2.00
<b>Saté filet de boeuf ■ Saté van de haas</b>	18.50
Beef saté served with a peanut sauce, shrimp crackers, atjar and bread or frites.	
<b>Saté poulet ■ Kip saté</b>	14.50
Chicken saté served with a peanut sauce, shrimp crackers, atjar and bread or frites.	
<b>Pâtes Bolognaise ■ Pasta Bolognese</b>	12.50
Spaghetti Bolognese with Parmesan cheese.	
<b>Capitaine Mérrou ■ Captain’s Grouper</b>	19.50
Pan-fried grouper with lemon and herbs served with a remoulade sauce and Belgian frites.	
<b>Filet de poisson blanc pané ■ Lekkerbekje</b>	18.50
Fried white fish in a crispy batter served with lemon, a salad and Belgian frites.	
<b>Steak frites ■ Steak frites</b>	26.50
Grilled beef tenderloin with a choice of mushroom or pepper sauce and served with frites and a mixed salad.	

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## NOS POTAGES ■ ONZE SOEPJES OUR SOUPS

<b>Soupe du jour ■ Dagsoepje</b> Soup of the day – ask your waiter about today's variety.	6.00
<b>Bisque à la Gantoise ■ Gentse waterzooi</b> Chicken soup – classic, creamy Belgian chicken soup with chicken and lots of vegetables and potatoes.	6.75
<b>Soupe à l'oignon ■ Uiensoepje</b> Onion soup – prepared with beer and melted cheese on top.	6.00
<b>Soupe aux tomates ■ Tomatensoepje</b> Tomato soup – freshly made with pomodori tomatoes and basil, with or without meatballs.	5.50
<b>Soupe aux poireaux ■ Preisoepje</b> Creamy leek soup – with a touch of mustard and bacon bits.	6.00

## NOS ENTRÉES ■ ONZE VOORGERECHTEN OUR APPETIZERS

<b>Vol-au-Vent ■ Koninginnehapje</b> Belgian ragout pastry – a traditional specialty, chicken breast in a velouté sauce with mushrooms and meatballs served in a puff pastry.	13.50
<b>Croquettes de crevettes et fromage ■ Kaas en garnalenkroketjes</b> Home-made croquettes – one with shrimp and one with cheese, served with a whole grain mustard dip.	12.00
<b>Crevettes au Pernod ■ Garnalen in Pernod</b> Jumbo prawns – pan-fried and served in a tomato, basil and Pernod sauce.	13.50
<b>Crevettes classiques ■ Tomaat-garnaal</b> North Sea shrimp – flown in from Belgium and served the traditional way, inside a tomato with a European cocktail sauce.	17.75
<b>Champignons sauvages et escargots ■ Wilde paddestoelen en slakken</b> Mushrooms and escargots – served on toast with smoked salmon, tomatoes, cream cheese and a mixed salad.	11.75
<b>Goujonettes de mérrou ■ Grouper strips</b> Grouper strips – breaded, crispy strips of grouper with a home-made tartar sauce.	10.50
<b>Carpaccio de Bœuf ■ Rundercarpaccio</b> Beef carpaccio – thinly sliced, raw beef tenderloin with red onions, lettuce, tomato, Parmesan cheese and a light dressing of Belgian mustard.	14.75

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<b>Tartare de thon tataki ■ Tonijn tataki tartaar</b>	13.50
Tuna tataki tartar – sprinkled with Cajun herbs and lemon and seared over a hot fire, served on a sesame salad with an orange soy syrup.	
<b>Jambon de Parme &amp; melon ■ Ham met meloen</b>	13.50
Ham and melon – thinly sliced Parma ham served with melon, pine nuts, lettuce and a swirl of balsamic syrup.	
<b>Gratin de champignons farcis ■ Gevulde champignons</b>	12.25
Stuffed mushrooms – with nuts, goat cheese and a leek sauce and gratinated with Gouda cheese.	

## NOS SALADES ■ ONZE SALADES OUR SALADS (medium or large)

<b>Salade de légumes verts ■ Groentjes</b>	9.50 ■ 13.00
Green salad – with crispy lettuce, marinated green olives, cucumbers, green peppers, green asparagus, spring onions, green beans, tomatoes and a green herb dressing. <b>(Vegetarian choice)</b>	
<b>Salade de poulet et mandarines ■ Salade met kip en mandarijntjes</b>	11.50 ■ 15.00
Mandarin salad – with chicken, tomatoes, roasted bell peppers, mandarins, pine nuts and a sesame-orange vinaigrette.	
<b>Salade Niçoise ■ Niçoise salade</b>	12.00 ■ 15.50
Salade Niçoise – with bell peppers, tomatoes, marinated olives, a boiled egg and topped with seared tuna, a tuna salad and a herb dressing.	
<b>Salade César ■ Caesar salade</b>	8.50 ■ 12.00
Caesar salad – hearts of Romaine lettuce with a home-made dressing, Parmesan cheese, croutons, anchovies and your choice of: <b>(Vegetarian choice)</b>	
Add chicken	3.00
Add salmon or shrimp	5.00
<b>Salade au trio de poissons ■ Vis trio</b>	13.00 ■ 16.50
Fish trio salad – a mixed green salad topped with smoked salmon, shrimps and seared tuna, served with a Belgian cocktail sauce and toast.	
<b>Salade Caprèse ■ Caprese salade</b>	9.25 ■ 12.75
Caprese salad – mixed greens topped with fresh buffalo mozzarella and tomatoes and served with green pesto. <b>(Vegetarian choice)</b>	
<b>Salade aux fromage de chèvre et fraises ■ Geitenkaassalade &amp; aardbeien</b>	10.25 ■ 13.75
Goat cheese salad - mixed greens with whole wheat croutons with a mix of goat cheese, apples and nuts from the oven and strawberries, tomatoes, red onions and a balsamic dressing. <b>(Vegetarian choice)</b>	

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## NOS PLATS PRINCIPAUX ■ ONZE HOOFDGERECHTEN

### OUR MAIN COURSES

<b>Ragoût de bœuf à la Flamande ■ Vlaamse stoverij</b>	19.25
Flemish beef stew – stewed in Belgian beer, herbs and spices and served with mashed potatoes and vegetables.	
<b>Poulet vol-au-vent ■ Kip vol-au-vent</b>	17.00
Belgian puff pastry – traditional specialty with chicken breast in a velouté sauce with mushrooms and meatballs, served in a puff pastry with Belgian frites and a mixed salad.	
<b>Pâtes “Allée” aux herbes ■ Pasta “Allée” met verse kruiden</b>	16.50
Allee pasta – fettuccine pasta in a creamy herb and vegetable sauce with shaved Parmesan cheese. <b>(Vegetarian choice)</b>	
Add grouper or chicken breast	3.00
Add beef tips or shrimps	5.00
<b>Fettuccine “Kluisbos” aux truffes ■ Fettucini “Kluisbos” met truffels</b>	18.50
“Kluisbos” fettuccine – fettuccine in a creamy sauce with forest mushrooms, truffles and shaved Parmesan cheese. <b>(Vegetarian choice)</b>	
Add grouper or chicken breast	3.00
Add beef tips or shrimps	5.00
<b>Gratin de légumes ■ Gegratineerde groentjes</b>	16.50
Grilled vegetables – vegetables in a herb and truffle béchamel sauce with melted Parmesan and Gouda cheese. <b>(Vegetarian choice)</b>	
Add grouper or chicken breast	3.00
Add beef tips or shrimps	5.00
<b>Filet Mignon Belgique ■ Belgische biefstuk</b>	26.50
Steak and frites – center-cut beef tenderloin grilled to perfection and served with Belgian frites, vegetables and a green peppercorn sauce.	
<b>Filet de bœuf grillé sauce Roquefort ■ Biefstuk Roquefort</b>	28.50
Steak and Roquefort – grilled, center-cut beef tenderloin topped with onions, peppers, mushrooms and a piece of soft Roquefort cheese, served with gravy and Belgian frites.	
<b>Porc braisé à la bière ■ In bier gestoofde ribbetjes</b>	19.50
Beer-braised ribs – ribs prepared in Belgian beer and herbs, served with frites, a salad and cocktail sauce.	
<b>Entrecôte juteuse ■ Sappige Entrecôte</b>	25.75
Rib eye steak – a tasty piece of Angus rib eye steak served on a sizzling skillet topped with peppers, onions, mushrooms and garlic butter and accompanied by frites and vegetables.	
<b>Sole meunière ■ Slibtong in citroenboter</b>	32.00
Sole filet – fried in butter and served with a home-made remoulade sauce, frites and a salad.	
<b>Steak de thon aux épices Cajun ■ Tonijnsteak met Cajun kruiden</b>	22.50
Cajun tuna steak - Cajun seasoned tuna seared until medium rare and served with a veggie stir-fry, rice and a soy syrup and pica papaya sauce.	

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<b>Filet de cabillaud frit sauce remoulade ■ Lekkerbekje</b>	18.50
Grouper filet – white fish filet in a batter served with a remoulade sauce, frites and a salad.	
<b>Le saumon d’Anvers ■ Zalm op zijn Antwerps</b>	20.50
Grilled salmon – a quality salmon filet with a creamy leek sauce, served with mashed potatoes and vegetables.	
<b>Grosses crevettes à l’ail ■ Scampi’s in look</b>	29.50
A pound of shrimp – big, peel-and-eat shrimps prepared with garlic, herbs and lemon with Belgian frites, a salad and cocktail sauce.	
<b>Merous en vert ■ Grouper in ‘t Groen</b>	19.50
Grouper – pan-fried filet of grouper served in a creamy sauce of green herbs with vegetables and mashed potatoes.	
<b>Poulet à la Kriek (bière belge) ■ Kip met Kriek (Belgisch bier)</b>	18.50
Chicken in beer – roasted chicken breast wrapped in prosciutto ham and served with grainy mustard and a Belgian beer sauce with vegetables and mashed potatoes.	

## NOS PLATEAUX ■ ONZE PLANKJES OUR PLATES

<b>Plateau “Lokeren” ■ Lokerse plateau</b>	29.50
A combination of steak, ribs, beef stew and vol-au-vent served with a sauce of your choice, frites and a side salad.	
<b>Plateau Dunkerque ■ Duinkerker plateau</b>	31.50
A combination of tuna, jumbo shrimp, salmon and grouper served with frites and a side salad.	

## PLATS VÉGÉTARIENS ■ VEGETARISCHE GERECHTEN VEGETARIAN CHOICES

The menu choices marked with **(Vegetarian choice)** are either vegetarian dishes or can be made vegetarian. Feel free to ask you server for more information.

## PLATS D'ACCOMPAGNEMENT ■ AAN DE ZIJ SIDE ORDERS

Belgian frites	4.00	Side salad	5.00
Mashed potatoes	3.00	Potato croquettes	4.00
White rice	3.00	Side of the day	4.00
Mixed vegetables	5.00		

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TASTE OF BELGIUM  
RESTAURANT

WHITE WINES

	GLASS	BOTTLE
<b>MezzaCorona Pinot Grigio, Trentino, Italy</b> A light taste of apple and flavorful fruit through a full body.	8.25	■ 37.00
<b>Corinto Chardonnay, Central Valley, Chile</b> White fruit aromas of peach and pineapple with a succulent finish.	6.00	■ 25.00
<b>Concha Y Toro Reservado Sauvignon Blanc, Chile</b> A fresh and crispy pallet with citrus aromas, flavorfully balanced with an excellent structure.	5.50	■ 22.00
<b>Santa Margaritha Pinot Grigio, Italy</b> This straw yellow wine displays precise and intense scents of white fruits (particularly pears and Golden Delicious apples) as well as delicate spice notes.	11.75	■ 50.00
<b>Wente Vineyards "Morning Fog" Chardonnay Livermore Valley California, USA</b> Enjoy aromas and flavors of green apple and tropical fruits, balanced by subtle oak, cinnamon and vanilla from barrel aging. A pleasant medium-long, refreshing finish!	9.75	■ 44.00
<b>Simi Sauvignon Blanc Sonoma, California, USA</b> Generous nectarine and grapefruit with some flinty notes and a clean, refreshing finish.	13.50	■ 60.00
<b>Chateau Ste. Michelle Riesling Colombia Valley, Washington State, USA</b> Very fine indeed, an abstract textbook Riesling, spritzly apple and lime fruit, good steely backbone with sweetness to balance.	10.00	■ 46.00
<b>Chablis, Domaine Calvet, Burgundy, France</b> Chablis is an historic wine-producing town in northern central France, which produces dry white wines of particular distinction, almost exclusively from the Chardonnay grape variety. Fruity and floral aromas with the clean, fresh flavors and lively acidity of classic Chablis.	13.50	■ 60.00
<b>Sancerre, Michel Redde, Loire Valley, France</b> A crisp, racy Sauvignon Blanc with pure fruit and herb varietal aromas, this wine shows clean, intense citrus, apple and mineral flavors finishing with a tangy, high-toned, cleanly balanced acidity.	16.00	■ 72.00
<b>Catena Chardonnay, Mendoza Argentina</b> Honeyed stoned white fruits, citrus notes, strong minerality and a crisp finish.	12.00	■ 53.00
<b>Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand</b> Flavors of pineapple, passion fruit, stone fruit and a hint of herbaceousness.	12.00	■ 62.00

CHAMPAGNE & SPARKLING WINES

<b>Veuve Clicquot, Demi Sec, France</b> With a ripe and concentrated fruit flavor and a light sweetness, this is easy to enjoy.	115.00
<b>Comte de Laube, Blanc de Blancs, Brut, Loire Valley, France</b> Elegant and pleasant, reveals slight floral touches of quite surprising finesse.	8.25 ■ 39.00

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# TASTE OF BELGIUM

RESTAURANT

## RED WINES

	GLASS	BOTTLE
<b>MezzaCorona Merlot, Trentino, Italy</b> This soft, medium bodied red adds just a hint of plum and cherry aromas and flavor characteristics of merlot.	8.25	■ 37.00
<b>Santa Carolina, Carménère, Chile</b> This beautiful wine shows cherries, strawberries, spices and vanilla aromas well balanced with earthy tones and lingering fruit on the tongue.	6.50	■ 26.00
<b>Corinto Cabernet Sauvignon, Central Valley, Chile</b> Red fruit aromas like plum and cherry with accents of herbs and spices.	6.00	■ 24.00
<b>Red Diamond Shiraz, Washington State, USA</b> Aromas of raspberry, black cherry and blackberry unfold from the glass and carry through the palate with a supple mouth feel and soft finish.	9.75	■ 44.00
<b>Wente Vineyards "Southern Hills" Cabernet Sauvignon, Livermore Valley California, USA</b> This cabernet sauvignon is deep red in color with mouth-filling flavors of black cherry and plum. Rich, yet approachable tannins provide a long, smooth finish.	9.50	■ 43.00
<b>HobNob Pinot Noir, Pays d'Oc, France</b> Flavors of cherry, earth and spice with a medium body and nice finish. Produced in cooperation with Georges Dubœuf.	9.50	■ 43.00
<b>Catena Malbec, Mendoza, Argentina</b> Showing exceptional value, fruit flavors, coffee, toast and vanilla.	13.00	■ 58.00
<b>Ravenswood, "Old Vine" Zinfandel, Lodi County, California, USA</b> Sweet plums and blueberries, notes of vanilla, cocoa and spice.	13.50	■ 60.00
<b>Rioja, Crianza Marqués de Cáceres, Spain</b> Expressive with notes of raspberry, bilberry and cherry enlivened by a touch of spice and vanilla.	13.00	■ 56.00
<b>Chianti Caposaldo, Tuscany, Italy</b> Bright, ruby red. Fruity aroma with hints of violet. Cherry flavors, a dry, flavorful palate, good body, light tannins, an excellent structure and a long, elegant finish bring harmony to this wine whose finesse increases with age.	9.25	■ 42.00

## BLUSH & ROSÉ WINES

<b>La Terre White Zinfandel, California, USA</b> Fresh aromas and flavors of summer berries, citrus and honeydew melon. A truly refreshing and tasteful wine with some sweetness.	6.50	■ 29.00
<b>MezzaCorona Rosato, Trentino, Italy</b> A fresh, lightly dry wine with fruity and flavorful aromas that linger on the tongue.	8.25	■ 37.00

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