

Dinner Menu

Introducing

Boulangier course, butter & selection of mini snacks

Starting

Mushroom salad | hazelnut pesto | stracciatella €12

Octopus finger | glazed pork belly | pumpkin €12

Smoked Scottish salmon | beetroot & grapefruit | soft cheese €12

Flat-leaf parsley Acquerello risotto | ricotta salata | almond pangrattato €12

Prawn & fish cannelloni | lemon | grana padano €12

Papiri pasta di Gragnano | chicken ragu' | bacon lardons €12

Following

'Fish du jour' | bagnet vert | baby gem **market based price**

Beef entrecote | Jerusalem artichoke | sauce Porto €26

Glazed guinea fowl breast & leg in Salvu taz-Żerriegħa honey | kale | carrot €24

Baked local goat cheese soufflé | runner beans | date purée €22

Fresh milk fed veal butt & oriental kofta à la Hassan | satay | apricot €24

Ending

Chocolate and peanut butter delice | milk ice cream €7

Salted baked pineapple | crème fraiche | olive oil cake | coconut sorbet €6

Pavlova | sherry crème brulée | strawberry ice cream €6

Homemade imqaret | Madagascar vanilla & coffee ice cream €6

Cheese Assiette | sour dough bread €12

Kopke port wine or grappa – **price varies on choice**

If you have any allergy to any food product, or special dietary requirements, kindly advise us prior to ordering. Our food products may contain traces of gluten, nuts, peanuts, lactose and other type of allergens.

Degustation menu

€55 per person

Our team of chefs will prepare 5 surprise courses

Must be taken by the entire table

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