

MENU



HORS D'OEUVRE

Chef Surprise

FIRST COURSE SELECTION

IN HOUSE CURED SALMON GRAVLAX (D)

Salmon Gravlax, fresh dill, beetroot textures

or

BLACK ANGUS BEEF TARTARE (G,D)

Black Angus beef, savoury tart, crème fraîche, soya and egg yolk emulsion

or

QUINOA & BEETROOT TEXTURES WITH COLD MISO SOUP (Vegan)

White and Red quinoa, cucumber, apple, tartare and carpaccio of Beetroot, cold miso

soup

INTERMEDIATE COURSE

MALTESE SOURE MOLECULAR SPHERE

Our signature molecular cocktail creation.

MAIN COURSE SELECTION

MEAGRE

Meagre fish, Bitter citrus purée, roasted Fennel, Noisette beurre blanche

or

ANGUS BEEF CHEEKS (G,D)

24h cooked Beef cheeks, Hasselback potato, green peas and local herbs purée pangrattato

or

PLANT BASED WELLINGTON (G)

Butternut Squash Pumpkin, mushroom Duxelle, green Cabbage, Jus

DESSERT

Dark Chocolate cremeux, caramelized white chocolate, orange tuile, dark chocolate truffle

DIGESTIVE

Chef Special

Kindly let us know upon reservation should you have any special food intolerances or dietary requirements.



