

TASTING MENUS

€135 per person

Optional Wine Pairing €80

Canapés, Sourdough, Ġbejna

Local Bluefin Tuna
'Salad Nicoise'

Foie Gras
Roscoff Onion, Lemongrass,
Champignon de Paris

Wild Mediterranean Red Snapper
Confit Potatoes, Leeks, Sicilian Clams

'Hunter Chicken'
Sauce Albufera

Comté
Vin Jaune, Sobacha, Sarawak Pepper
Supplement — 18,0

Chocolate
Manjari 64%, Cardamom, Bourbon

Gourmandise

€185 per person

Optional Wine Pairing €90

Canapés, Sourdough, Ġbejna

Aged Kaluga Caviar
Gillardeau Oyster Bavarois, Smoked Eel

Local Bluefin Tuna
'Salad Nicoise'

Limousin Veal Sweetbread
Courgette, Basil, Aged Parmesan

Brittany Lobster
Lobster 'Soufflé', Fine Herbs

Rack of Suckling Pig
Boudin Noir, Lardo

Comté
Vin Jaune, Sobacha, Sarawak Pepper
Supplement — 18,0

Gariguet Strawberry
Buttermilk, Chamomile

Pêche Blanche
Greek Yoghurt, Verbena, Tahitian Vanilla

Gourmandise