

À LA CARTE MENU

Canapés

Piquillo & Burrata - Smoked Mackerel Corn Bread - Onion & Anchovy

Starter

Marsaxlokk Lampuki
Colatura di Alici, Lardo di Colonnata, Fingerlime
22

Andignac Foie Gras
Cep, Sherry Vinegar, Timut Pepper
28

Aged Kaluga Caviar
Gillardeau Oyster Bavarois, Smoked Eel
60

Main

Venison
Red Cabbage, Juniper, Chartreuse
42

BBQ Line Caught Sea Bass
Sicilian Clam Farce, Seaweed Beurre Blanc
30

Dessert

Comté
Vin Jaune, Buckwheat, Sarawak Pepper
18

Sheep's Milk Yoghurt
Amalfi Lemon, Gozo Olive Oil
12

Sicilian Hazelnut
Tainori 64%, Madagascan Vanilla
18

Mignardises