

UNDER *Grain*

Snacks

*Cassar de Malte Brut Marsovin, Wardija Valley – Malta 2017*

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Torched Scottish scallops, caper and date purée, caviar and sage beurre blanc

*Verdejo Bodegas Protos, Rueda – Spain 2018*

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Saint-Maure and Vin jaune custard, salt baked celeriac, pickled wild mushroom

*Sauvignon Blanc - Sémillon Cape Mentelle, Margaret River – Australia 2017*

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'Assiette' of black Angus beef, crushed Jerusalem artichokes, 'garni'

*Albarossa 'La Lus' Banfi, Monferrato – Italy 2016*

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VB baked white chocolate cheesecake, passion fruit and marjoram sorbet

*Guze Passito Marsovin, Siggiewi – Malta 2017*

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Coffee and petit fours

*Selection of local Liqueurs*

Euro 95 per person Food Menu

Euro 50 per person Wine Pairing

*The menu has to be taken by the whole table and can be ordered until 21:30.*