

UNDER *Grain*

UNDER GRAIN MEETS MARSOVIN  
FOOD & WINE PAIRING MENU

*Thursday 28th January 2021*

SNACKS

*Cassar de Malte Brut - vintage 2017*  
&  
*Cassar de Malte Brut Long Lees - vintage 2014*



Tartare of wild sea bass, oyster Chantilly pickled white radish, dill oil  
*1919 Chardonnay, Girgentina - vintage 2019*



Acqrello risotto, 'white meat ragout', sage and cinnamon  
*Antonin Red - vintage 2018*



Caramelised Duck in Rabat honey, chestnut cream, clay baked kohlrabi, red wine and coffee  
*100th Anniversary Jeroboam - vintage 2017*



Pressed apple terrine, doughnuts, rosemary ice-cream  
*Guze Moscato Late Harvest - vintage 2018*



Coffee and petit fours

€125  
per person



MARSOVIN  
FOUNDED 1919  
*The Culture of Wine*

*The menu has to be taken by the whole table and can be ordered until 21:30.  
Kindly put your mobile on silent.*