

UNDER *Grain*

## TASTING MENU

Snacks

Mussels, passion fruit and gorgonzola dolce

Agnolotti of Roscoff onions and preserved lemon,  
roasted quail, date puree, buffalo milk

Slow-cooked pigeon 'Label Rouge' pickled red plums,  
étuvée of radicchio, kumquat & horseradish  
condiment, sauce grand veneur

Selection of unpasteurised french cheeses  
*Twenty Euro supplement as an extra course*

Valrhona dark chocolate mousse cake,  
Mgarr raspberries Buffalo milk ice cream

Coffee and petit fours

### **Wine Pairing Options:**

#### **Evening Tour**

Seventy-five Euro per person

#### **Best of Malta**

One hundred and twenty-five  
Euro per person

#### **Masters at Work**

One hundred and ninety-five  
Euro per person

### **Food Menu**

One hundred and twenty-five  
Euro per person

*The tasting menu can only be ordered  
by the entire table until 21:30hrs*