

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

Food Menu
One hundred and twenty-five
Euro per person

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

Wine Pairing
Seventy-Five Euro per person

Cellar Release Wine Pairing
One hundred and twenty-five
Euro per person