

UNDER *Crain*

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 seventy-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