

UNDER *Grain*

## TASTING MENU

### Snacks

Mussels, passion fruit and gorgonzola dolce  
*Add on Sturia Oscietra 'Prestige' caviar at twenty euro supplement*

White Asparagus, fricassée of local peas, broad beans  
& morels, white anchovies, parsley sabayon

Chateaubriand of USDA beef, pressed terrine  
of confit portobello mushroom & pickled tomatoes  
caramelized mushroom purée, red wine jus  
*Add on Périgord black truffles at twenty-five euro supplement*

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

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

Coffee and petits fours

### Wine Pairing Options:

**Evening Tour**  
Seventy-five Euro per person

**Best of Malta**  
One hundred thirty  
Euro per person

**Masters at Work**  
One hundred and seventy-five  
Euro per person

**Food Menu**  
One hundred thirty  
Euro per person

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