

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,
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