## TASTE OF THE SEASON

## Snacks

Mussels, passion fruit and gorgonzola dolce Add on Sturia Oscietra 'Prestige' caviar at Twenty Euro supplement

Gozo 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

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

## FOOD MENU

One Hundred Thirty Euro per person

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