

Lunch Menu

Amuse-bouche



Gozo Octopus

La Ratte, 'Hemsija' Tomato, 'Provencale'

or

Agnolotti

Sheep's Milk, Smoked Hay, Jerusalem Artichoke
(Add Seasonal Bianchetti Truffle at a Supplement of €20)

or

Foie Gras

Granny Smith Apple, Elderflower, Brioche



Suckling Pig

Yellow Beetroot, Cider Vinegar, Pig's Trotter
(Add Seasonal Bianchetti Truffle at a Supplement of €20)

or

(V) Charlotte

Mimolette, Pumpkin, Brioche

or

Fish of the Day

Red Prawn, Globe Artichoke, Béarnaise
(Add "Sturia" - Osetra Caviar Supplement of €20)



'Cassata'

Baked Ricotta, Citrus, Almond

or

'Baba'

Dates, Orange, 'Madagascar' Vanilla

or

3 types of Cheese

Chutney, Artisanal Bread

Three-Course

€ 65.00

or

Four-Course

€ 80.00

*Our chefs have created a three or four course menu using
freshly handpicked local, and foreign ingredients.*