

Lunch Menu

Three-Course
€ 65.00

or

Four-Course
€ 80.00

Tantalizers

"Sturia" –Osetra Caviar (30grs)
(Serves 2)
Crumpets, Hen Egg, Red Onion

€ 130.00

Lunch Menu

Amuse-Bouche



'Gozitan' Octopus

La Ratte, 'Hemsija' Tomato, 'XO Sauce'

or

Tagliolini

Sheep's Milk, Foraged Mushrooms, Parmesan

or

Foie Gras

Cherry, Beetroot, Brioche



Suckling Pig

Xara Beetroot, Pig's Trotter, Mustard

(Add Black Summer Truffle at a Supplement of €20)

or

(V) Charlotte

Mimolette, Pumpkin, Brioche

or

Local Tuna

Leek, Romesco, 'onion vinaigrette'

(Add "Sturia" - Osetra Caviar Supplement of €20)



Sinless

'Bronte' Pistachio, 'Mgarr' Strawberries, Basil

or

'Mgarr' Strawberries

Baked Ricotta, Citrus, Almond

or

3 types of Cheese

Brioche, Medjool Date, 'Lingua Di Suocera'

Our culinary team has meticulously crafted a three and four-course menu showcasing an array of freshly handpicked local, and foreign ingredients.