

Lunch Menu

Three-Course
€ 70.00

or

Four-Course
€ 85.00

Tantalizers

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

€ 130.00

Lunch Menu

Amuse-Bouche



Local Tuna

Crème fraîche, Kombu, 'Escabeche'

or

Aged 'Carnaroli' Risotto

Saffron, Parmesan, Guanciale

or

Foie Gras

Raspberry, Beetroot, Brioche



Suckling Pig

Kohlrabi, Granny Smith Apple, Mustard

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

or

(V) Charlotte

Foraged Mushroom, 'Bañrifa' Onion, Brioche

or

Fish of the Day

Leek, Basil, 'Onion Vinaigrette'

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



Sinless

'Bronte' Pistachio, 'Mgarr' Strawberries, Yuzu

or

'Baba'

Apricot, Ivoire Chocolate, 'Leila'

or

3 types of Cheese

Brioche, Prickly Pear Jam

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