



Starters

Cherries of Foie Gras, hazelnuts, brioche made in-house

12

Beef Pastrami, onion jam, Gruyère mousse, pickled cucumber

16

Rigatoni, Maltese sausage, pumpkin

13 / 16

In-house gnocchi, truffle, Parmesan

13 / 16

Scallops, cauliflower purée, Lardo sauce

17

Mains

Miso marinated meagre, garlic purée, fennel, prawn sauce

26

Local pork neck, parsley purée, onions and barley

24

Lamb rump & shoulder, Jerusalem artichokes, artichoke custard and sauce

25

Beef bavette, local beetroots, berries jus

27

Roasted cauliflower, curry, grapes, coconut

16

Kindly ask your server if you suffer from any food intolerances or allergies.
For vegan and gluten options, kindly ask your server



Desserts

Orange curd, campari, basil ice cream

8

Chocolate Torte, milk ice-cream

9

Selection of 3 cheeses, chutney, Lavash bread

12

Selection of sorbets and ice creams

5