



Easter Menu 2019

Starter

Celeriac & white truffle velouté, Granny Smith apple, tarragon oil (V)

Or

Tortellini filled with buffalo mozzarella, local fresh red prawns, pea and ginger velouté

Or

Milk fed veal carpaccio, pecorino erborinato croquette, fig chutney, lime oil

Main course

Local fresh fish of the day, artichoke and anchovy mint fricassee, ravigote sauce

Or

Australian grass fed beef ribeye, pickled shallots, shiitake mushrooms & broad beans

Or

Corn Fed chicken, Gozitan asparagus & pancetta di colonnata, wild garlic purée, chicken jus

Dessert

Chocolate delice, coffee mousse, caramel ice cream, compressed strawberries

€55 per person

Certain items on our menu may contain traces of nuts or other allergens.
Kindly inform your server of any food allergies.

www.theharbourclubmalta.com