



The Story

Amuse Bouche

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Cauliflower Textures | Couscous | Puree | Tomato Fondue

Crémant d'Alsace – Chardonnay, Pinot Blanc, Pinot Noir – Jerome Tappe, Alsace, France

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Local Snails Ragu | Garlic Aioli | Lacto Fermented Herb Espuma

Grand Vin de Hauteville – Chardonnay – Delicata Wine Estate, Malta (100ml)

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Wild Boar Tortellacci | Truffle cream | soft Herbs

400 Some Aglianico del Vulture – Aglianico – Carbone, Basilicata, Italy (100ml)

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Local Fish Of The Day

Astarte – Vermentino – Meridiana, Ta' Qali, Malta (100ml)

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Local Rabbit Roulade | Bacon | Rabbit Liver Rocher | Endive | Mustard Jus

Isabella Guasconi Rose – Syrah, Mourvedre – Ta' Betta, Siggiewi, Malta (100ml)

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Truffle Pavlova | Swiss Meringue | Berries | Creme Patisserie

Guzè Late Harvest – Moscato, Zibibbo – Marsovin, Malta (50ml)

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Petit fours

80€ P.P Food

40€ P.P Wine Pairing

MICHELIN 2025