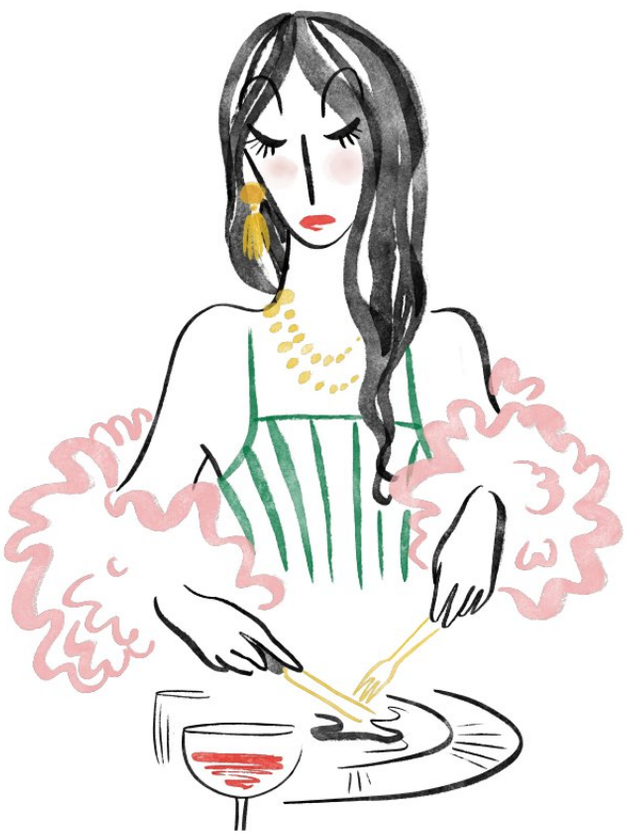


FOOD MENU



"Food brings people together on many different levels.
It's nourishment of the soul and body; it's truly love."

– Giada De Laurentiis

TO START

OYSTERS

Freshly shucked Gillardeau oyster accompanied by a delicate red onion vinaigrette – 1 pc

€6.50

BITES TO SHARE

LIVER PARFAIT

Silky-smooth liver parfait served on toasted brioche with fig chutney and fresh chervil – 3 pcs

€14

PRAWN TACOS

Homemade mini corn tortillas with Mexican-style prawns, guacamole salsa, chipotle mayonnaise and sour cream – 3 pcs

€18

BRAISED BEEF BRIOCHE

Golden toasted brioche with tender braised short rib, truffle mayonnaise, gherkins and Comté cheese – 2 pcs

€16

SEA BASS & LOBSTER GYOZA

Handmade gyoza filled with sea bass and lobster, served with a citrus dashi ponzu dressing – 4 pcs

€24

LOCAL ĠBEJNA MOUSSE

Crisp dauphinoise potato with whipped local ġbejna mousse, olives, toasted pine nuts and baby basil (v) – 2 pcs

€12

TOMATO & 'NDUJA ARANCINI

Crisp arancini made with San Marzano tomatoes and Calabrian 'nduja, filled with fior di latte and served with basil pesto mayonnaise – 3 pcs

€15

STARTERS

RISOTTO MILANESE

Zaccaria Carnaroli risotto prepared in the Milanese style, served with roasted bone marrow and a rich veal reduction

€19 | €27 MAIN

OCTOPUS

Tender grilled octopus with smoked paprika potato purée, crisp chorizo and delicate lardo

€19

SCALLOPS

Pan-seared scallops with peas, guanciale and a citrus butter sauce

€23

PUMPKIN SOUP

Velvety pumpkin soup with crisp local peppered ġbejna and pumpkin seeds (v)

€16

LOCAL RABBIT AGNOLOTTI

Handmade agnolotti filled with local rabbit, served with a rich rabbit jus, thyme-infused beurre blanc, peas and carrots

€24 | €36 MAIN

LOBSTER LINGUINE

Artisanal linguine with lobster, yellow and red datterini tomatoes, a light lobster bisque, fresh herbs and lemon zest

€34 | €45 MAIN

ENDIVE & RADICCHIO SALAD

Crisp endive and radicchio with cured, smoked duck, Gorgonzola dolce, toasted walnuts and a sherry & honey dressing (vegetarian optional)

€16

"I cook with wine. Sometimes I even add it to the food."

- W.C. Fields

TO GIN OR NOT TO GIN?

Please ask to see the drinks menu for a full list of gins

THE 59 CLASSIC G&T

Hendrick's gin, Fever-Tree Mediterranean tonic, cucumber & pink peppercorns

€14

THE PINK SPRITZ GIN

Gordon's pink gin, prosecco, lemonade & fresh berries

€14

THE GINTONICA G&T

Monkey 47 gin, Fever-Tree Indian tonic, slice of orange and juniper berries

€14



"The only way to get rid of a temptation is to yield to it."

– Oscar Wilde

MAIN COURSE

CLASSIC BEEF WELLINGTON

Fillet of beef coated in a mushroom duxelles wrapped in Parma ham and puff pastry, served with seasonal vegetables and beef jus

€39

BEEF FILLET ROSSINI

Argentinian beef fillet with pan-seared foie gras, potato rösti, winter truffles and wilted spinach, finished with a classic beef jus

€40

SEA BASS

Pan-seared sea bass with dashi beurre blanc, pickled fennel, Kaluga caviar, verjus gel and citrus accents

€30

RACK OF LAMB

Selected rack of lamb with baby seasonal vegetables prepared in a variety of textures, finished with lamb jus

€40

SEAFOOD VOL-AU-VENT

Buttery puff pastry filled with wild fish, calamari, local prawns, lobster and mussels, finished with a delicate Champagne velouté

€36

CHICKEN CORDON BLEU

Corn-fed chicken filled with Serrano ham and Swiss Gruyère cheese, served with a rich morel mushroom sauce

€29

CAULIFLOWER STEAK

Grilled cauliflower steak with Parmesan custard, winter greens and seasonal vegetables, finished with toasted hazelnuts (v)

€25

One cannot think well, love well,
sleep well, if one has not dined well.

- Virginia Woolf

WHY NOT BUBBLES?

Please ask to see the wine menu for a full selection of Champagne and Prosecco

PROSECCO, BORGO MOLINO

Prosecco Millesimato Brut

€9

CHAMPAGNE, BARONS DE ROTHSCHILD

Brut Champagne 150ml

€18

CHAMPAGNE, VEUVE CLICQUOT

Brut Champagne (by glass) 150ml

€22

SIDES

CORN RIBS

With honey barbecue seasoning

€8

MASHED POTATO

With wild boar bacon

€6

FRENCH FRIES

With salt and vinegar seasoning

€6

BROCCOLINI

With tahini dressing and blanched almonds

€8

SAUCES

BÉARNAISE SAUCE, PEPPER SAUCE, BEEF JUS

€3



DESSERTS

APPLE TARTE TATIN

Served with rum crème fraîche

€12

STRAWBERRY CHEESECAKE

Our signature strawberry cheesecake filled with a vibrant strawberry gel

€12

VALRHONA DARK CHOCOLATE FONDANT

Caraïbe 66% chocolate fondant served with fior di latte gelato
and salted hazelnut crumble

€12

VANILLA & RASPBERRY DÉLICE

Light white chocolate & vanilla crémeux layered with raspberry gel and vanilla
sponge coated in Valrhona raspberry chocolate

€12

SELECTION OF FRENCH CHEESES

Served with fig chutney and crackers

€25

AFTER DINNER TREATS

Please ask to see the drinks menu for a full list of liqueurs and digestives

ESPRESSO MARTINI

€12

AFTER EIGHT COCKTAIL

€12

GLASS OF BARONS DE ROTHSCHILD BRUT CHAMPAGNE

€18

GLASS OF VEUVE CLICQUOT BRUT CHAMPAGNE

€24



"People who love to eat
are always the best people."

- Julia Child



FEELING FABULOUS?
WHY NOT TAG IN?

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