



Potages / Soups

Soupe Du Jour €7.75

Soup of the day served with herb croutons

Bouillabaisse €9.75

French style Fish soup



Entrees / Starters

Calamari Fritti €9.75

Home-made Tartar Sauce

Baked Local Goat Cheese €7.75

Wrapped in Filo Pastry finished with a Honey glaze & home dried Cherry Tomatoes

Chicken Liver Parfait €8.75

Brioche, Local Date Jam finished with Truffle Shavings

Twice Cooked Fish Croquettes €7.75

Red Pepper Purée & Julienne Carrots

Autumn Vegetable Feuilleté €6.75

Pastry Dough served with grilled Autumn Vegetables

Oeuf Parfait €9.75

Poached Egg, fresh Peas & Mushrooms in a truffle cream





Pâtes / Pasta

Seafood Carbonara Capellini

€11.75 (€12.75)

Fresh seafood tossed with Guanciale, Parmesan and Egg Yolk.

Cuttlefish Spaghetti

€10.75 (€12.00)

Cuttlefish meat on an ink brushed plate garnished with Orange Zest

Ravioli Of The Day

Price Accordingly

Ask Your s\Server for Todays Fresh Ravioli

Saffron Risotto

€12.75 (€14.75)

Sun Dried Tomatoes, Baby Spinach, Cashew Nuts & Parmesan Crisp

Prices in brackets denote as main course.





Plat Principal/Main Dishes

Seabass Fillet <i>Served with Pak Choy, Gnocchi, Caviar Mayo</i>	€19.75
Fish of The Day	€22.00
Traditional Maltese Rabbit <i>Slow Cooked in Red wine & Garlic</i>	€17.75
Coq Au Vin <i>Braised Chicken cooked in Madeira</i>	€15.75
Beef Tagliata <i>Served with Rocket Leaves, Parmesan Cheese & Cherry Tomatoes</i>	€21.75
Ribeye of Beef <i>Mushroom or Pepper Sauce</i>	€22.75 € 2.50





Desserts

Classical Crème Brûlée <i>Served caramelized nuts & Blueberries</i>	€6.00
Coconut Panna Cotta <i>Topped with Home-Made Caramel Sauce & Chocolate Shavings</i>	€6.00
Warm Chocolate Brownie <i>Accompanied with Home-Made Pistachio Yoghurt</i>	€6.00
Coffee Gourmand <i>Espresso Coffee Served with three mini Desserts</i>	€6.00
Apple Tart Tatin <i>Served with Ice Cream and Calvados Crème Anglaise Sauce (Serves 2)</i>	€12.00
Selection of Cheese	€15.00

