





Starters

Jalapeño and Avocado Dip – Served with Local Gallett 15,0

Hummus and Bell Pepper Dip – Served with Local Gallett 15,0

Ala' Carté Pear and Forest Fruit Mashé 15,0

Oeuf de Poule Bouilli – Coque Incluse 20,0

Mains

Patisseri de Cote de Boeuf – Served with Steamed Vegetables 25,0

Ricotta Godia Ravioli – Served with Maltese Garlic Sauce 28,0

Omelette au Saumon – Served with Lemon Juice 20,0

Potato and Parsley Soup – Served with Croustillant Cubes 25,0

Dessert

Apple Crumble Pancakes – Served with Chocolate 12,0

Hazelnut and Chocolate Tartare 12,0

Mix of Nuts - Served with Chocolate Cream 12,0