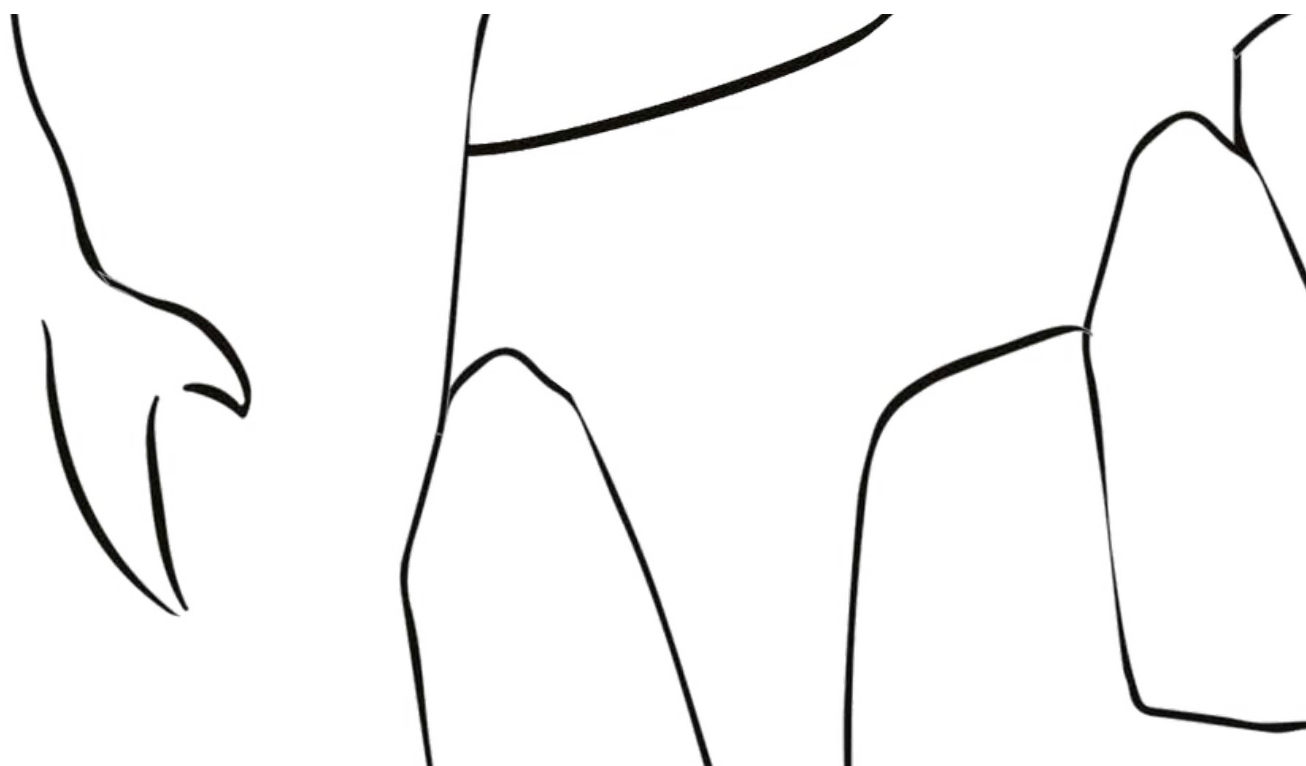




CAVIAR & BULL



PREMIUM STURGEON CAVIARS

SERVED WITH CONDIMENTS

5 Star Siberian

Huso Baerii [D]

5g - €14 | 50g - €140 | 125g - €315

Platinum

Crossbreed of Baerii and Gueldenstaedtii [D]

5g - €18 | 50g - €180

Oscietra

Caspian Sea Gueldenstaedtii [D]

5g - €20 | 50g - €200

Rare 'Huso Huso' Beluga

Beluga Acipenser Huso [D]

50g - €495

White Pearl

Rare Albino 'Ruthenus' [D]

5g - €38 | 50g - €380

Black Label

Dauricus Schrenkii [D]

5g - €18 | 50g - €180

Gold Selection

Dauricus Schrenkii [D]

5g - €19 | 50g - €190

Journey of Caviar

A taster spoon of our premium selection of caviar served with condiments. [A][C][D][G]

€95 per person | 5 types : Siberian | Platinum | Oscietra | White Pearl | Black Label - 25g

€115 per person | 6 types : Siberian | Platinum | Oscietra | White Pearl | Black Label | Gold Selection - 30g

OYSTERS & TARTARES

Gillardeau Oysters

Plain | Lemon | Ponzu Cucumber [A][D][F][O][R]

€8 per oyster

Poget Oysters

Plain | Lemon | Ponzu Cucumber [A][D][F][O][R]

€8 per oyster

Tuna Tartare

Fresh Bluefin Tuna | Avocado | Lemon gel | Mint |

Pickled Chilli | Crispy Cones [A][D]

€21

Bull Tartare

Black Angus Beef | Cured Yolk | Shallots | Pickled

King Oyster Mushroom [C][M][O]

€19

Caviar & Bull Tartare

Black Angus Beef | Sturgeon Caviar | Cured Yolk | Shallots | Pickled King Oyster Mushroom [C][D][O]

€25

A: Cereals containing gluten | B: Crustaceans | C: Eggs | D: Fish | E: Peanuts

F: Soybeans | G: Milk | H: Nuts | L: Celery | M: Mustard | N: Sesame seeds

O: Sulphur dioxide and sulphites | P: Lupin | R: Molluscs

STARTERS

Beef Carpaccio

Oak-Smoked Black Angus Beef | Mango Gel | Roasted Hazelnuts | Amaretto Caviar | Pickled Onions |
Dehydrated Tomatoes | Béarnaise Drops [C][G][H][M][O]
€21

Croque de Bull

Black Angus Beef | Brioche | Gruyère & Spiced Rum Velouté | Cured Egg Yolk [A][C][G][O]
€21

Burrata & Heirloom Tomato

Kalamata Olive Sphere | Fresh Basil | Balsamic Caviar | Apple & Gin Granita [G][O]
€21

Saint-Jacques Scallops

Pan-seared Scallops | Passion Fruit Hollandaise | Mango | Petit Salad [C][G][R]
€24

Foie Gras Royale

Escalope & Parfait | Caramelised Walnut | Tokaji Caviar | Brioche | Pear [A][C][G][H][O]
€28

Mushroom & Truffle Croquette

Mushrooms | Sturgeon Caviar | Truffle Emulsion | Parmesan Tuile [A][C][D][G]
€21

Lord Prawn

King Prawns | Thermidor Sauce | Roasted Dandelion Salsify | Miso Emulsion [B][C][D][F][G]
€26

Earth & Roots

Vegetarian Tartare | King Oyster Mushroom | Beetroot | Shallots & Chives | Pickled Mustard Seeds [M][O]
€18

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PASTA & GRAINS

Angus Agnolotti

Caramelised Beef | Pecorino Fondue | Beef Jus [A][C][G]

(Additional Fresh Truffles + €15 per 10 grams)

Starter €23 / Main €29

Tortellacci 'Poco Loco'

Black Tiger Prawn | Cacio e Pepe Sauce | Red Prawn Oil | Fresh Herbs [A][B][C][D][G]

(Additional Sturgeon Caviar + €14 per 5 grams)

Starter €23 / Main €29

Risotto

Acquarello Risotto | Saffron | Fermented Lemons | Local Herb Pesto | Creamy Burrata |

Red Prawn [B][D][G]

(Additional Sturgeon Caviar + €14 per 5 grams)

Starter €26 / Main €33

Truffle Gnocchi

Seared Potato Gnocchi | Fresh Truffle | Mushroom [A][C][G]

Starter €23 / Main €29

INTERMEDIATES

IN-HOUSE SORBETS

Clementine Sorbet

Lemon Sorbet

Pineapple Sorbet

€6

MOLECULAR SPHERES

Maltese Bajtra

Mojito

New York Sour (Non-Alcoholic)

€6

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MAINS

Black Angus Beef Rib Eye *

Charcoal Grilled | Buttery Mash | Onion Petals | Jus [G]
€38

Black Angus Beef Fillet *

Charcoal Grilled | Buttery Mash | Onion Petals | Jus [G]
€38

Black Angus Braised Short Rib

Buttery Mash | Herbs | Pangrattato | Jus [A][G]
€34

Le Grand Chateaubriand - Serves 2 *

Charcoal Grilled | Buttery Mash | Onion Petals | Jus | Mustard | Crispy Onion [A][C][G][M]
€90

Lamb Rack

Zabadi | Mint | Baharat Spice Roasted Carrot | Jus [G][O]
€38

Seared Duck Breast

Caramelised Cauliflower Purée | Port Reduction | Leek Confit | Smoked Duck Croquette [A][C][G][O]
€38

Mediterranean Prawns

Olive Oil | Crushed Garlic | Tomato Concasse | White Wine | Parsley & Basil | Crispy Rice [B][O]
€38

Mediterranean Gurbell

Basil Poached Meagre | Champagne Velouté | Gnocchi | Caponata [A][C][D][G][O]
€38

Seabass Al Sale Nero

Flamed with Vodka | Champagne Velouté | Gnocchi | Caponata [A][C][D][G][O]
€40

*Served sliced and topped with Caviar, accompanied by Pecorino fondue and
beef jus for an additional €17 [D][G]

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LOBSTERS

Lobster Popcorn Signature Dish

Fresh Lobster cut into popcorn sized pieces | Tossed in Chilli | Honey | Spicy Mayo |
Black Sesame [A][B][C][M][N]
€90

Lobster Thermidor

Fresh grilled Lobster | Shallots | Thermidor sauce | Lemon | Chives | Parmesan |
Herb Oil [B][C][G][M][O]
€90

The Legendary Plate

Black Angus Fillet | Signature Lobster Popcorn | Foie Gras and Sturgeon Caviar | Buttery Mash |
Onion Petals | Jus [A][B][C][D][G][M][O][N]
(Additional Fresh Truffles + €15 per 10 grams)
€135

SIDE DISHES

Triple Cooked Fries with Prawn Seasoning [B]
Buttery Mashed Potato [G]
Charred Fennel & Citrus Salad
Seasonal Vegetables
€6

SAUCES

Roasted Peppercorn Sauce [G][O]
Mushroom Sauce [G][O]
Red Wine Jus [O]
Béarnaise [C][G][O]
€6

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CAVIAR TASTING MENU

Tuna Tartare

Fresh Bluefin Tuna | Avocado | Lemon gel | Mint | Pickled Chilli | Crispy Cones [A][D]

Saint-Jacques Scallops

Pan-seared Scallops | Passion Fruit Hollandaise | Mango | Petit Salad [C][G][R]

Tortellacci 'Poco Loco'

Black Tiger Prawn | Cacio e Pepe Sauce | Red Prawn Oil | Fresh Herbs [A][B][C][D][G]
(Additional Sturgeon Caviar + €14 per 5 grams)

Palate Cleanser

Mojito Molecular Sphere

Mediterranean Gurbell

Basil Poached Meagre | Champagne Velouté | Gnocchi | Caponata [A][C][D][G][O]

Passion Fruit & Mango

Passion Fruit & White Chocolate Ganache | Mango Gel | Buttery Crumble |
Pineapple Sorbet [A][C][G]

Petit Fours

[A][C][G][H]

Menu Price : €85 per person

Wine Pairing : €65 per person

Cheese Plate : Additional €15

Degustation of our Cheese Selection: Gruyère | Tomme Brûlée | Morbier Fermier |
Fourme d'Ambert | Fruity Chutney | Nuts | Toasted Sourdough Bread [A][G][H][O]

A: Cereals containing gluten | B: Crustaceans | C: Eggs | D: Fish | E: Peanuts
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BULL TASTING MENU

Bull Tartare

Black Angus Beef | Cured Yolk | Shallots | Pickled King Oyster Mushroom [C][M][O]

Croque de Bull

Black Angus Beef | Brioche | Gruyère & Spiced Rum Velouté | Cured Egg Yolk [A][C][G][O]

Angus Agnolotti

Caramelised Beef | Pecorino Fondue | Beef Jus [A][C][G]
(Additional Fresh Truffles + €15 per 10 grams)

Palate Cleanser

Maltese Bajtra Molecular Sphere

Black Angus Braised Short Rib

Buttery Mash | Herbs | Pangrattato | Jus [A][G]

Berry Rouge

Raspberry Mascarpone Mousse | Strawberry Sour Pate a Fruit | Tonka Chantilly | Hibiscus Gel [C][G]

Petit Fours

[A][C][G][H]

Price of the Menu: €85 per person

Wine Pairing: €65 per person

Cheese Plate - Additional €15

Degustation of our Cheese Selection: Gruyère | Tomme Brûlée | Morbier Fermier |
Fourme d'Ambert | Fruity Chutney | Nuts | Toasted Sourdough Bread [A][G][H][O]

A: Cereals containing gluten | B: Crustaceans | C: Eggs | D: Fish | E: Peanuts
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CAVIAR & BULL TASTING MENU

Oyster & Caviar

Premium Sturgeon Caviar | Gillardeau Oyster | Ponzu Cucumber & Salmon Roe [A][D][F][O][R]

Beef Carpaccio

Oak-Smoked Black Angus Beef | Mango Gel | Roasted Hazelnuts | Amaretto Caviar |
Pickled Onions | Dehydrated Tomatoes | Béarnaise Drops [C][G][H][M][O]

Saint-Jacques Scallops

Pan-seared Scallops | Passion Fruit Hollandaise | Mango | Petit Salad [C][G][R]

Angus Agnolotti

Caramelised Beef | Pecorino Fondue | Beef Jus [A][C][G]
(Additional Fresh Truffles + €15 per 10 grams)

Palate Cleanser

New York Sour (Non-Alcoholic) Molecular Sphere

Mediterranean Gurbell

Basil Poached Meagre | Champagne Velouté | Gnocchi | Caponata [A][C][D][G][O]

Black Angus Beef Fillet

Charcoal Grilled | Buttery Mash | Onion Petals | Jus [G]

Dark Chocolate Fondant

Sablé Breton | Chocolate Opaline | Fior Di Latte Ice-Cream [A][C][G]

Petit Fours

[A][C][G][H]

Price of the Menu: €115 per person

Wine Pairing: €95 per person

Cheese Plate - Additional €15

Degustation of our Cheese Selection: Gruyère | Tomme Brûlée | Morbier Fermier |
Fourme d'Ambert | Fruity Chutney | Nuts | Toasted Sourdough Bread [A][G][H][O]

A: Cereals containing gluten | B: Crustaceans | C: Eggs | D: Fish | E: Peanuts
F: Soybeans | G: Milk | H: Nuts | L: Celery | M: Mustard | N: Sesame seeds
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DESSERTS

Dark Chocolate Fondant

Sablé Breton | Chocolate Opaline | Fior Di Latte Ice-Cream [A][C][G]
€12

Berry Rouge

Raspberry Mascarpone Mousse | Strawberry Sour Pate a Fruit | Tonka Chantilly |
Hibiscus Gel [C][G]
€12

Passion Fruit & Mango

Passion Fruit & White Chocolate Ganache | Mango Gel | Buttery Crumble |
Pineapple Sorbet [A][C][G]
€12

Pear & Coconut

Madagascar Vanilla Espuma | Coconut Ice-Cream | Pecan Crumble | Malbec Wine [G][H][O]
€12

Golden Nugget

Pistachio Namelaka | Pistachio Dacquoise | Pistachio Ice-Cream | Croustillant
Engulfed in 24 karat edible gold [C][G][H]
€43

Cheese Plate

Degustation of our Cheese Selection: Gruyère | Tomme Brûlée | Morbier Fermier |
Fourme d'Ambert | Fruity Chutney | Nuts | Toasted Sourdough Bread [A][G][H][O]
€15

A: Cereals containing gluten | B: Crustaceans | C: Eggs | D: Fish | E: Peanuts
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