



# STARTERS



## SOUPS

<b>Soupe d'onion à la française</b> French onion soup with a gruyère croute	€6.95
<b>Ribollita</b> ♣ Traditional Italian vegetable minestrone	€6.95
<b>Soupe de boeuf</b> Hot and sour beef soup, vegetables and spices	€7.95
<b>Soupe de carotte</b> ♣ Carrot and ginger soup with garlic, leeks and onion	€6.50
<b>Soupe de courgette et d'épinards</b> ♣ Marrows and spinach soup with leeks and spinach	€6.50
<b>Soupe de moules et de palourdes</b> Mussel and clam soup with garlic	€7.95

## SALADS & STARTERS

<b>Salade César au poulet grillé</b> Salad leaves, caesar dressing blended with mustard and a hint of anchovies, grilled chicken, parmesan shavings and croutons	€15.50
<b>Salade César au saumon grillé</b> Salad leaves, caesar dressing blended with mustard and hint of anchovies, smoked salmon, parmesan shavings and croutons	€16.50
<b>Salade de buffola</b> ♣ Soft centered cheese from Puglia, fresh tomatoes, lollo rosso, basil leaves and olive oil	€11.50
<b>Salade d'asperges frais</b> ♣ Grilled asparagus, swiss chard, mustard vinaigrette and melba toast	€10.50
<b>Pâté</b> Aioli, cheese pâté, rabbit and prune pâté, crudités and salad leaves	€8.50
<b>Saumon marine</b> Marinated salmon slices, saladette, lime and dill dressing	€10.50

## SALADS & STARTERS

**Carpaccio de boeuf** €10.50  
Beef fillet slices drizzled with lemon, garlic and basil, rocket leaves and parmesan cheese

**Terrine de foie de volaille** €8.95  
Chicken liver pâté, crisp salad leaves, berry compote and toasted brioche

**Moules Provençales** €10.50  
Black mussels cooked in white wine, garlic, leeks, lemon and fresh herbs

**Escargot** €9.50  
Snails cooked in garlic butter

## RISOTTO

**Risotto porcini and truffle oil** €12.50  
Arborio rice with porcini mushrooms and drizzled with truffle oil

**Risotto au saumon et parmesan** €12.50  
Arborio rice blended with smoked salmon, spinach, cream and caviar

**Risotto fruits de mer** €14.50  
Arborio rice blended with seafood, prawn bisque, basil, prawn and mussels

## SHARE A PLATTER

**Assiette Maltaise** €9.95  
Maltese traditional crusty bread accompanied by stuffed olives, anchovies, bean paste, tuna, capers, sun dried tomato, goats' cheese and fig compote

**Assiette Vinothèque** €13.50  
Parma ham, salami, mozzarella, parmeggiano, asiago cheese, liver pâté, walnuts, grapes, crudités, strawberry and balsamic compote

## PASTA

**Gnocchi aux épinards** €11.50  
Gnocchi with a nutmeg and spinach cream, toasted walnuts and radicchio

**Tagliatelle à la ragoût** €12.50  
Tagliatelle with a beef ragout, basil and tomato sauce

**Farfalle Vinothèque** €12.50  
Farfalle pasta with chicken, mushrooms, spinach and cream

**Ravioli aux champignons porcini** €12.50  
Pasta parcels filled with porcini mushrooms, grana cheese, cherry tomatoes, leeks and basil topped with rocket leaves and parmesan shavings

**Spaghetti aux fruits de mer** €14.50  
Spaghetti with mussels, grouper, prawn reduction and fresh tomato and basil sauce



# MAIN COURSE



## MEAT DISHES

<b>Médallions de porc aux champignons</b>	€18.95
Grilled pork fillet medallions with a sauté of mushrooms	
<b>Cocotte de joues de porc</b>	€18.95
Pork cheeks casserole and potato purée	
<b>Poulet Paillard</b>	€18.95
Chicken thighs scented with fresh thyme, set on a fresh salad and sauce robert	
<b>Coq au Vin</b>	€18.95
A chicken casserole marinated in red wine, rosemary gently cooked in a mushroom and pancetta mirepoix	
<b>Paupiettes de veau</b>	€19.50
Milk-fed veal filled with cheese, sauté of cabbage, red wine jus	
<b>Confit de canard</b>	€22.95
Slow cooked duck, with star anise, orange, cinnamon, garlic, celery and orange	
<b>Rump steak</b>	€22.95
Grilled rump steak with rocket leaves and parmesan, drizzled with a red wine jus	
<b>Entrecôte de bœuf 250gr</b>	€23.95
Grilled beef rib-eye, sauté of vegetables, red wine jus	
<b>Filet de bœuf 250gr</b>	€26.95
Grilled fillet of beef, set on a pumpkin and zucchini ragout, potato wedges, red wine jus	

All main courses, with the exception of Bouillabaisse are accompanied by roast potatoes, pommes frites, or steamed rice

## FISH DISHES

<b>Bouillabaisse</b>	€19.50
Traditional fish stew of prawns, clams, mussels, grouper, aromatic vegetables, saffron, tomatoes and cream, served with bread	
<b>Espadon grillé</b>	€21.50
Swordfish medallions set on a marrow and mint clam ragout	
<b>Saumon grillé</b>	€21.50
Grilled darn of Scottish salmon set on a vegetable stir fry and spinach, cherry tomato and white wine cream sauce	

## SIDE ORDERS

<b>Roast Potatoes</b>	
<b>French fries</b>	
<b>Sauté of mushrooms</b>	
<b>Sauté of fresh spinach</b>	
<b>Fresh steamed asparagus</b>	
<b>Grilled vegetables</b>	
<b>Side salad</b>	
<b>Mushroom sauce</b>	
<b>Peppercorn sauce</b>	
All side orders are priced at €3.25 each	
<b>Potato and celeriac gratin</b>	€6.00
<b>Steamed asparagus and sweet potato</b>	€6.00
<b>Sauté of spinach, porcini mushrooms</b>	€7.50

If you have a food allergy or intolerance, please ask our staff before ordering your food or drink.



# CHEESE BOARD



**Your preferred cheese (70g)** €6.95  
Selection is accompanied by grapes,  
walnuts, pickles and vegetable batons.

**Any other additional cheeses**  
per 70gr €4.50 each

**Maltais**  
Peppered or plain Goats' Cheese,  
Fresh Mozzarella

**Italien**  
Gorgonzola, Parmigiano, Asiago

**Français**  
Brie, Camembert

**Anglais**  
Mature Cheddar, Apple Wood  
Red Leicester, Stilton

**Danois**  
Edam, Havarti, Blue Cheese

**Swisse**  
Emmental, Gruyère



# DESSERTS



<b>Fondant au chocolat</b> Soft centred Chocolate pudding	€5.95
<b>Crumble aux pommes</b> Warm apple crumble topped with vanilla ice-cream	€5.95
<b>Crème brûlée</b> Vanilla custard cream with brown sugar	€5.95
<b>Petit fours</b>	€1.75
<b>Macaron</b>	€1.50

