

TASTING MENU

BREAD COURSE

Homemade Brioche, Ta' Netta cold pressed extra virgin olive oil,
Tomato & date conserve and marinated olives

SNACKS

Smoked aubergine, goat cheese and cumin tartellet
Crispy asian rice with Inhouse smoked salmon

STARTER

Country style terrine, amarena cherries, petite salad

SECOND COURSE

48 hours braised Beef scarpinocc, sage emulsion and aged Parmesan

MAIN COURSE

please choose an option

Local fresh Fish, cauliflower, mussels with vadouvan spice and dill

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Stuffed Rabbit, heritage carrots, bagna càuda & tarragon

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Beef Fillet, triple cooked fries, sauce diane

(Ten Euro supplement)

PRE-DESSERT

Mandarine

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Selection of unpasteurised french cheeses

(Eighteen Euro supplement as an extra course)

DESSERT

Vanilla burnt basque cheesecake, berries

COFFEE & PETIT FOURS

Price Per Person - 85 Euro

SCALA

Kindly inform us of any food allergies. The tasting menu needs to be ordered by the entire table by 21:00