

TASTING MENU

BREAD COURSE

Homemade Sourdough Bread, Ta' Netta Cold Pressed Extra Virgin Olive Oil,
Tomato & Date Conserve & Marinated Olives

SNACKS

Smoked Ricotta, Cantabrian Anchovies on Sourdough Bread

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Cheese & Onion Doughnut, Alsace Bacon

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Gillardeau Oyster

Five Euro Supplement

STARTER

Yakitori Grilled Octopus, Hummus & Lardo di Colonnata

SECOND COURSE

Handmade Filled Linguine, Caramelised Onions, Chèvre, Preserved Lemon

MAIN COURSE

please choose an option

Local Fresh Fish, Fricassée of Mussels & Beans, Lemon Beurre Blanc

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Corn Fed Chicken Suprême, Celeriac, Lardo di Colonnata, Pearl Onions, Yogurt & Potato Sauce

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Fillet of Beef, Roscoff Onion Purée, Grilled Baby Gem 'Caesar Salad', Classic Béarnaise

Ten Euro Supplement

PRE-DESSERT

Mgarr Strawberries & Vanilla Chantilly

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Selection of Unpasteurised French Cheeses

Fifteen Euro Supplement (Extra Course)

DESSERT

Warm Madagascan Vanilla Madeleines, Date and Rum Purée & Salted Caramel Ice Cream

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