



MADLIENA LODGE

Menu A

Starters

Neonati fritters with local capers and lemon mayonnaise, watercress

*

Seasonal vegetable soup with poached egg and puffed grains

*

Beef carpaccio with Parmesan cream, pickled oyster mushroom and fried Kale

*

Fresh 'Cavatelli' with local pork ragú, preserved orange, spinach and goat cheese

Main Course

Local fish of the day with celeriac purée and lemon & soft herb beurre blanc

*

Breaded pork chop, tomato confit and Kalamata olive & herb dressing

*

Grilled Argentinian bavette of beef, burnt butter Hollandaise and a duo of onion

*

Soft polenta with coconut milk and Kaffir lime leaves, curry salsify 'two ways', crispy Kale

(Vegetarian)

Dessert

Spiced rum & mint marinated pineapple carpaccio with an oat & pistachio crumble, raspberry, pineapple sorbet (Vegan)

*

Parsnip and walnut cake with an apple miso caramel and vanilla ice-cream

*

Artisanal ice-creams and sorbet

38 euro per person



MADLIENA LODGE

Menu B

Starters

Twice baked goat cheese souffle with a loquat (*naspli*) chutney, Gozo asparagus and aged balsamic (Vegetarian)

Spring onion & garlic focaccia, fresh mussels cooked in local mandarin & Marjoram stock

*

Cassarece pasta with pea, Nduja butter and a local pork ragú

*

Seasonal vegetable soup with poached egg and puffed grains

Main Courses

Bramley apple and bacon purée, charred creamed cabbage, jus, duo of local pork-fillet and braised cheek

*

Tender stem broccoli, Parmesan crust, buttermilk & herb sauce, grilled striploin of Argentinian beef

*

Local fish of the day with celeriac purée and lemon & soft herb beurre blanc

*

Pea, leak and mint fritters, beer batter, broad bean & pickled onion fricassee, watercress (Vegan)

Dessert

Local fig & basil crème brûlée, almond and oat crumble

*

Parsnip & walnut cake with an apple miso, caramel & vanilla ice-cream

*

Artisanal ice-creams and sorbet

45 per person



MADLIENA LODGE

Menu C

Starters

Green tea & wild garlic Kombucha, marinated fish of the day, with compressed burnt cucumber, dill oil

*

Pickled daikon & wild seed cracker, in-house cured and hay smoked duck breast with beetroot

*

Acquerello risotto with pulled local rabbit and smoked pancetta, Porcini mushrooms

*

Burrata with local melon and basil carpaccio, dried cherry tomatoes, black olive soil

Main Courses

Crushed salt baked celeriac, caramelized chicory, bitter orange purée and Calvados jus with confit duck leg

*

Tender stem broccoli, smoked almond butter, burnt butter Hollandaise grilled ribeye of Argentinian beef (250gr)

*

Local fish of the day with a duo of cauliflower and clam veloute

*

Pea, leek and mint fritters, beer batter, broad bean & pickled onion fricassee, watercress (Vegan)

Dessert

White chocolate and ricotta cheesecake with trio of local peaches

*

Parsnip & walnut cake with an apple miso caramel and Mascarpone ice-cream

*

Artisanal ice-creams and sorbet

55 euro per person

