



# 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

