



MADLIENA LODGE

Menu A

Starters

Smoked fish & potato beignets
cucumber | caper salsa | petite salad

*

Cured beef carpaccio
pickled mushroom | aged Parmesan gel | crispy kale

*

Seasonal soup of the day
poached egg | puffed grains | herb oil

*

Fresh Cavatelli pasta
butternut squash | beef strips | sage & clotted cream

Main Course

Local fish of the day
cauliflower purée | lemon & soft herb beurre blanc

*

Supreme of corn fed chicken
stuffed endive | local bacon jam | butter sauce

*

Braised veal cheeks
celeriac and truffle mash | crispy onion | own juices

*

Grilled celeriac steak
miso marinade | summer lime slaw | truffle & hazelnut dressing

Dessert

Local lemon posset
blueberry compote | honey comb | thyme tops

*

Pineapple upside down cake
lime caramel | candied pecan nuts | white chocolate ice cream

*

Artisanal ice-creams and sorbet

€40 per person

Kindly inform us of any intolerances or allergies.



MADLIENA LODGE

Menu B

Starters

Fresh cavatelli pasta

Fresh mussels | zucchini pesto | pistachio | preserved lemon

*

Fennel tarte tatin

pickled grapes | white balsamic vinegar | spiced Brazilian nuts

*

Seasonal vegetable soup

poached egg | puffed grains | herb oil

*

Papiri di Gragnano "Gentile"

fennel pork sausage | | whipped ricotta | citrus crust

Main Courses

Roasted Barbary duck breast

rhubarb glaze | vanilla & parsnip purée | Swiss chard

*

Grilled bavette of Argentinian beef

chimichurri | charred onion | crispy onion

*

Local fish of the day

marrow purée | charred Swiss chard | seaweed veloute

*

Polenta & chevre fritter - Vegetarian

pickled peaches | tender stem broccoli | Romesco sauce

Dessert

Salted caramel tart

apple | date | 'gelat tan-nanna'

*

Pineapple upside down cake

lime caramel | candied pecan nuts | white chocolate ice cream

*

Artisanal ice-creams and sorbet

€48 per person

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MADLIENA LODGE

Menu C

Starters

Black mussels
mandarine | prosecco | marjoram | garlic focaccia
*

Burratina - Vegetarian
grilled peaches | basil | hazelnuts
*

Fresh cavatelli pasta
beef strips | Port | wild mushrooms
*

Acquerello risotto
caramelised cauliflower | black garlic | guanciale

Main Courses

Iberico pork 'Pluma'
crushed celeriac and apple | salsa Criolla | bone marrow jus
*

Grilled ribeye of Argentinian beef
tarragon pesto | chimichurri | marrows
*

Local fish of the day
duo of cauliflower | mussel veloute | herb oil
*

Grilled celeriac steak
miso marinade | summer lime slaw | truffle & hazelnut dressing, served with triple
fried chips

Dessert

Pineapple upside down cake
lime caramel | candied pecan nuts | white chocolate ice cream
*

Salted caramel tart
apple | date | 'gelat tan-nanna'
*

Artisanal ice-creams and sorbet

€58 per person

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