



# MADLIENA LODGE

## Menu A

### Starters

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

\*

Cured beef carpaccio  
pickled mushroom | aged Parmesan | crispy kale

\*

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

\*

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

### Main Course

Local fish of the day  
Marrow puree | lemon & soft herb beurre blanc

\*

Supreme of corn-fed chicken  
king oyster mushroom | lovage sheep yoghurt | butter sauce

\*

Braised veal cheeks  
red cabbage | celeriac mash | own juices

\*

Marmite glazed Manouri cheese - Vegetarian  
sweet potato "Parmentier" | braised baby gem & Kohlrabi | sunflower seed & oat granola

### Dessert

Banana cake  
banana caramel | lime gel | almond

\*

"Tiramisu"  
pumpkin | chocolate soil | Marsala

\*

Artisanal ice-creams and sorbet

€40 per person

*Kindly inform us of any intolerances or allergies.*



# MADLIENA LODGE

## Menu B

### Starters

Smoked ham hock & leek quiche  
radicchio | prune | white balsamic

\*

“Ravjula moqlija” - Vegetarian  
local sheep cheese | tomato conserve | black garlic

\*

Seasonal vegetable soup  
poached egg | puffed grains | herb oil

\*

Fresh cavatelli pasta  
octopus ragu | preserved lemon | ras el hanout

### Main Courses

Roasted barbary duck breast  
spiced plums | tamarind crispy polenta | hibiscus jus

\*

Grilled bavette of Argentinian beef  
charred onion | crispy onion | jus

\*

Local fish of the day  
lovage sheep yoghurt | braised baby gem | beurre noisette

\*

Plantain tostones - Vegan  
golden raisin ketchup | jalapeno & carob salsa |  
Brazil nuts

### Dessert

Banana cake  
banana caramel | lime gel | almond

\*

“Tiramisu”  
pumpkin | chocolate soil | Marsala

\*

Artisanal ice-creams and sorbet

€48 per person

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# MADLIENA LODGE

## Menu C

### Starters

Cured local mahi mahi "lampuki"  
pickled sea asparagus | cucumber pears | verjus

\*

Duo of Jerusalem artichoke  
pine nut cream | poached pears | wild rucola

\*

Eliche di Gragnano "Gentile"  
oxtail ragu | broccoli rape | citrus crust

\*

Acquerello risotto  
pumpkin | black truffle | hazelnuts

### Main Courses

Iberico pork 'Pluma'  
apple & chicory slaw | walnut aioli | kumquat sauce

\*

Grilled sirloin of Argentinian beef  
white onion | pancetta crumb | smoked charcoal Hollandaise

\*

Local fish of the day  
beetroot | golden raisin ketchup | orange veloute

\*

Marmite glazed Manouri cheese - Vegetarian  
sweet potato "Parmentier" | braised baby gem & Kohlrabi | sunflower seed & oat granola

### Dessert

"Tiramisu"  
pumpkin | chocolate soil | Marsala

\*

Chocolate fondant  
vanilla Anglaise | croissant ice cream

\*

Artisanal ice-creams and sorbet

€55 per person

*Kindly inform us of any intolerances or allergies.*