

fernandõ.

7 COURSE TASTING MENU

Assortment of Snacks

~

Ibérico Jamón Chawanmushi

Sourdough Croûtes, Chives, Ibérico Jamón Consommé

~

Sashimi of Local Fish

Cucumber, Beetroot, Fermented Plum, Shiso

~

Gamberi Rossi and Kabocha Squash

Kaffir Lime, Pandan Leaves, Sushi Rice, Yuzu Kosho

~

Ravioli

Roscoff Onion, Aged Balsamic, Fennel, Roasted Almond

~

Local fish

Black Mussels, Celery, Vin Jaune

~

Lamb from Ta'Zeppi Farm

Legumes, Spring Greens, 'Gbejna', Lamb Jus

~

Gozo Honey Pannacotta

Wild Flower Honey, Almond, Vanilla

~

Petit Fours

€120