



TO SHARE

20g Oscietra Caviar, Crème Fraîche, Toasted Blini	38
3 / 6 Raw Gillardeau Oysters, Mignonette	12 / 24
3 / 6 Crispy Oyster, Black Truffle Hollandaise	15 / 30

STARTERS

Tuna, Shiitake Broth, Chive	18
King Crab Tart, Pickled Cucumber, Quail Egg	23
Jerusalem Artichoke Velouté, Caramelised Onion, Pickled Chanterelle	14
Duroc Pork Croquette, Celery and Apple Relish	16
Salad of Beetroot, Ġbejna, Frisée	12

MAINS

Turbot and Hand Dived Scallop Wellington, Baby Leeks, Champagne Beurre Blanc	36
Label Rouge Duck, Beetroot, Blackberry	34
Duo of Beef, Fillet and Braised Cheek, Pomme Duchesse, Roasted Shallots	42
Roasted Monkfish, Butternut Squash, Mussel Cream, Dill	32
Salt Baked Celeriac Tart, Mushroom Compoté, Black Truffle	24

SIDES

Hasselback Potatoes, Duck Fat, Maldon Salt	5.5
Green Beans, Confit Shallots and Garlic	5.5
Grilled Hispi Cabbage, Salsa Verde	5.5
Salad Nicoise, Soft Boiled Egg	5.5

✱
L'HOSTEL
VERDELIN
VLT. 1444

Gracy's
Malta

ARTS & SUPPER CLUB



GRACY'S TASTING MENU

CHEF'S SELECTION OF CANAPÉS TO START

King Crab Tart

Pickled Cucumber, Quail Egg, Herbs

Salt baked Celeriac

Black Truffle, Brown Butter

Steamed Turbot

Oscietra Caviar, Baby leek, Dill

Duck Leg Croustillant

Crispy Potato

Duck Breast

Beetroot, Blackberry

Passionfruit

Marinated Pineapple, Coconut

Caramalised White Chocolate

Raspberry Sorbet

Petit Fours and Coffee

€89

Tasting Menu to be taken by the entire table.

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