



TO SHARE

20g Oscietra Caviar, Crème Cru, Blinis	38
3/6 Gillardeau Oysters, Mignonette	12 / 24
3/6 Crispy Oysters, Black Truffle Hollandaise	15 / 30

STARTERS

Steak Tartare, English Mustard, Crispy Onions, Toasted Waffle <i>Caviar Supplement (10)</i>	17
Local Red Prawn Dumpling, Consommé, Pickled Cucumber	19
Spiced Lamb Croquette, Sheep's Yoghurt, Mint, Harissa	15
Potato and Leek Quiche, Gruyère Cheese, Black Garlic	15
Cured Salmon, Avocado, Spring Onion, Apple and Celery	16
Cauliflower Velouté, Black Truffle, Caramelised Onions (V)	12

MAINS

Turbot and Scallop Wellington, Baby Leek, Champagne Beurre Blanc	36
Rabbit Saddle, Pancetta, White Chicory, Pomme Duchesse, Tarragon	32
Local Meagre, Shellfish, Roasted Cauliflower, Red Grape, Dill	34
Mushroom, Parmesan and Black Truffle Mille-Feuille	28
Beef Fillet, Braised Oxtail, Bordelaise Sauce, Watercress	40
Potato Terrine, Jerusalem Artichoke Ragù, Pickled White Onion (V)	24

SIDES

Hasselback Potatoes, Duck Fat, Maldon Salt	
Grilled Tenderstem Broccoli, Salsa Verde, Toasted Almonds	
Courgette, Feta Cheese and Toasted Pine Nuts	

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L'HOSTEL
VERDELIN
VLT. 1444

Gracy's
Malta

ARTS & SUPPER CLUB