
DE MONDION

CHRISTMAS EVE DINNER

Chef's Choice of Aperitifs

Local Sourdough Bread
Butter from Brittany

Local Red Prawn
Pork Shank . Kombu . Tomato Consommé

Gozitan Octopus
Cauliflower . Printanière . Persillade

Quail from 'Bresse'
Pissaladière . White Balsamic . Vin Jaune

Irish Lamb Loin
Smoked Aubergine . Tahini . Arabica Coffee

'Millefoglie'
Single Origin Chocolate . Sweet Orange . Xara Olive Oil

Petit Fours

€ 145.00PP

MICHELIN 2025

CHRISTMAS DAY LUNCH

Chef's Choice of Aperitifs

Local Sourdough Bread
Butter from 'Brittany' . Xara Gardens Olive Oil

Local Amberjack
'Ħemsija' Tomato . Bay Shrimp 'Tonnato'

Local Line-Caught Wreckfish 'a la Plancha'
Pesto . Aubergine . Bouillabaisse

Agnolotti
Hamhock . 'Bahrija' Onion . Stracciatella

Duck from 'Bresse'
Xara Beetroot . Celeriac . Juniper Berry

'Baba'
Mascarpone . Arabica Coffee . Marsala

Petit Fours

€ 135.00PP

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NEW YEAR'S EVE DINNER

Chef's Choice of Aperitifs

Local Sourdough Bread
Butter from 'Brittany' . Xara Gardens Olive Oil

Oscietra Caviar
Oysyter Bavarois . White Asparagus . Kombu

Blue Lobster
Jerusalem Artichoke . Girolles . Chicken Jus

Langoustine
Raviolo . Iranian Saffron . Bouillabaisse

Veal Sweetbreads
La Ratte . Morels . Persillade

Pigeon from 'Bresse'
Xara Beetroot . Leg Confit Beignet . Albufera

Childhood Memories

Tarte Ambroisie

Petit Fours

€ 240.00PP

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Should the set menu not align with your dietary requirements, our team will be pleased to provide appropriate alternatives.