



# BACCHUS RESTAURANT

Mdina – Malta

## MENU

2011-0831

*Herb crusted chicken aiguillette, basil crostini, petite salade, olive vinaigrette*

*Fine tomato tarte, basil infused goat's cheese, petite fresh salad*

*Tartar of salmon and bream with pink pepper, petite fresh salad*

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*Braised shoulder of lamb with rosemary, porcini and trotter stuffed apples, macaroni gratin*

*Loin of pork flamed in the pan, Moroccan spice jus, vegetable skewer*

*Stewed medallions of rib roll, endive flan*

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*Tiramisu served in glass, crème brûlée arabica, cardamom milk foam*

*Fine tarte, toffee cream spread, jelly of red fruits, red wine reduction*

*Valrhona chocolate mousse, orange chocolate mousse, kiwi compote, blood orange emulsion*

Please make one choice for each course of this Menu.  
Please do not hesitate to contact us if you require assistance with the choices.  
Potatoes or other vegetables will be served where necessary



# BACCHUS RESTAURANT

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## MENU

2011-0832

*Confit of rabbit, parsley and chardonnay jus*

*Cream of sea bream, Mediterranean prawn tails, sauce cocktail, tomato compote*

*Ricotta and Spinach pyramid, flaked goat's cheese, parsley jus flavoured with pine nuts*

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*Chorizo crusted fillet of pork, pan juices, bean ragout*

*Rib roll larded with chicken, honey and basil petite carrots, porcini sauce*

*Spice encrusted loin of lamb, citrus samosas, white beans*

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*Ile flottante, exotic fruit, vanilla sabayon, caramel sauce*

*Crumble and Orange mousse, strawberries and crème Chantilly*

*Date mille-feuille, biscotto iced cream, apple compote, apple crisp*

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## MENU

2011-0833

*Fine sardine tarte, aubergine caviar, confit of green pepper corns and green beans*

*Green asparagus in filo, roasted garlic, basil infused butter sauce*

*Grouper tress, bacon flavoured potato rösti, lemon olive oil salsa, pink pepper corn coulis*

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*Sautéed breast fillet of duck, cauliflower pancakes, glazed pear*

*Fillet of veal with North African spices, gratinated courgettes, Maxim's potatoes*

*Loin of lamb in flaky pastry, cranberry beans, parsley coulis, creamed garlic lamb jus*

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*Fine kiwi torte, apricot compote, rum sorbet*

*Light pancakes, biscotto ice cream, orange compote, chocolate syrup*

*Nutty mille-feuille, fruit compote, honey ice cream*

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## MENU

2011-0841

*Breaded rice, crab, courgettes and mozzarella pyramid, lime, chili and parsley  
rémoulade*

*Sauté of fresh sheep cheese, polenta rösti, lemon and oregano salsa, chili drops*

*Barquette of courgettes, émince of coriander flavoured lean pork, courgette pearls,  
shaved goat's cheese, fennel jus*

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*Sea bream fillet, langoustine flavoured Hollandaise, herbed quinoa*

*Sautéed whiting rouelle, mini-ratatouille, coulis of red pepper*

*Fine tarte with salmon fillet, courgette and mushroom, mustard ice*

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*Quail breast on vegetable crown, Chartreuse sauce, caramelised pears*

*Double cooked duck breast, date and spice jus, mousseline of chick peas and  
Dauphine potatoes with herbs and spices*

*Rolled rib of beef with langoustine, gratinated cauliflower, bordelaise reduction*

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*Coconut ice cream, meringue, red fruit coulis*

*Hazelnut parfait, chocolate cake, almond toffee crisp, chocolate sauce*

*Fine apple torte, forest fruit compote, vanilla ice, toffee sauce*

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## MENU

2011-0842

*Air dried prosciutto crisps, rocket, pear chiffonnade, roasted walnuts, red currant chutney*

*Fine tarte of mushrooms, gruyere spread, sesame crusted crisp, Emmenthal cream*

*Seafood risotto, pancetta crisp, chive dressing*

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*Aubergine roulade, chili and cumin flavoured feta, lemon and maple syrup chutney*

*Duck breast aiguillette, apple julienne, petite salade, port wine jus*

*Herb crusted fillet of salmon with fennel, coulis of tomato*

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*Leg of young rabbit cooked in beer, chick pea fritters, sautéed mushrooms and glazed onions*

*Sautéed fillet of lamb, stewed lamb jus, vegetable pearls*

*Grilled entrecote, sauce béarnaise, polenta with Reblochan heart*

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*Ivory chocolate mousse, Valrhona chocolate mousse, cherry compote, Benedictine syrup*

*Honey infused pineapple and dried fruit, orange blossom flavoured almond bricks, vanilla parfait*

*Lavender iced cream, caramelised pears, pear crumble*

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2011-0843

*Poached salmon fillet, potato rösti, langoustine jus*

*Mille feuille of frog legs, mushroom cappuccino, garlic puree*

*Smoked salmon cornet, prawn tail compote, chilled avocado and roe mousse, paprika rémoulade*

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*Prosciutto on aioli crostini, vodka flavoured parsley and banana shooter*

*Fillet of red snapper, confit of fennel and courgette, anis butter*

*Fillet of sole with grapes and orange, pear and mussel compote*

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*Roasted veal fillet with gambas, lemon confit and mint sauce, risotto*

*Rack of lamb with nutmeg butter, aubergine with orange pulp, tabbouleh with dried fruit*

*Beef tournedos bourbon cream, milk mousse and tuile, caramelised endive*

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*Panna cotta, raspberry compote, strawberry juice, crisps*

*Plush beignet, chocolate caramel heart, arabica custard cream*

*Opera cake, hazelnut iced cream quenelle, walnut streusel, orange coulis*

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