



MENU

MAIN

TO SHARE

Truffle & Pecorino Arancini 18

Black garlic | Carnaroli risotto | Truffle

Prawn Tartare 13

Smoked eel mousse | Pickled daikon

Fresh Oyster 6

Martini drunken onions | Sphere | Algae

Seeded Taco 15

Candied pecans | Avocado | Spiced fig gel

Seared Scallops 23

Creamy soubise | Mango pearls | Dill blanket

Salmon Mosaic 20

Pasteurised salmon | Liquorish cream | Avocado

Beef Tartare 16

Charcoal bone marrow | Lard ash | Cured egg

Octopus Tentacle 18

Prawn | Mango emulsion | Wakame liquor

Fake Tomato 18

Smoked mozzarella | Pimento glaze | Blackcurrant

Local land Snails Ravioli 23

Mushrooms | Candied fennel | Anise Sauce | Hazelnut

Chicken 26

Romesco sauce | Roasted apple | Chicken stuffing

Beef Picanha 36

Parsnip texture | Grilled leek black sesame | Dark bordelaise sauce

Smoked & lightly burned aubergine 18

Fermented honey garlic & fig jam | Apple compote | Capsicum sauce

Potato & vegetable 6 each

Seasonal vegetables / Truffle mash / Potato salad & sour cream

SWEETS & CHEESES

Baronerosso ubriaco di capra al barbera 8

Maltese cheese 19

Chocolate crumble vanilla cheesecake 8

Warm apple crumble 8

Chocolate fondue 8

Pistachio fondue 9

Lunch - Open daily from 12:30 pm to 3 pm

Dinner - Wednesday to Saturday from 7 pm till 10 pm

Reservations on +356 2122 4022 / dine@lumiere.mt

Lumière Restaurant staff must be informed of any specific dietary needs