



CAVIAR & BULL

MALTA • BUDAPEST

EASTER MENU 2017

STARTERS TO SHARE

APPLE WOOD HOUSE SMOKED SALMON

Parmesan textures, aromatic herbs, sweet truffle emulsion and nori julienne

CRISPY BOUGON BOUCHE BONBONS

Micro cress sesame crisp, citrus & mustard vinaigrette, honey caviar and forest fruit coulis

BULL TAIL'S TORTELLACCI

Shallots, ginger, red currants, red wine and balsamic cream

MAIN CHOICES

1440 MINUTES SLOW COOKED LAMB SHOULDER

Red currant, rosemary demi glace, spiced aubergine mousse

OR

AAA ANGUS RIB EYE STEAK

Served with pepper and mushroom sauces

OR

PAN SEARED MEDITERRANEAN MEAGRE FISH

On sweet pepper and oyster Crème Fraiche, katafi lid

DESSERT

€55 per person

For reservations call 2759 3301 or email on caviarandbull@gmail.com