

VINOTHÉQUE

BISTRO

HORS D'OEUVRES

SOUPE À L'OIGNON - €7.50 V

French onion soup served with a gruyère croûte

BISQUE - €9.50

Lobster and prawn bisque a slow cooked rich soup with Mediterranean flavours

SOUPE DE LÉGUMES - €6.95 V

Fresh garden vegetable soup

COQUILLES ST JACQUES - €11.50

Scallops au gratin, with a white wine sauce and French cheese

MEZZE - €8.50 V

Baba ganoush – falafel – hummus – muhammara – pitta bread

SAUMON FUMÉ - €8.50

Smoked salmon, horseradish cream, chives and chard

MOULES FRITES - €12.50

Mussels cooked in white wine, parsley and leeks

TARTE AU PISTOU - €9.50 V

Baked tart, camembert cheese and dill

VINOTHEQUE PLATEAU DE CHARCUTERIE - €14.50

Parma ham, salami, mozzarella, parmigiano, asiago cheese, liver pâté, walnuts, grapes, crudités, pickles

ASSIETTE MALTAISE

€9.95 V LOCAL SPECIALITY

‘Thaqqir Malti’ - A traditional platter with Maltese crusty bread, stuffed olives, bean paste, capers, sun-dried tomatoes, peppered cheese, fig compote

SAUCISSE MALTAISE GRILLÉE

€6.50 LOCAL SPECIALITY

Maltese sausage scented with coriander seeds, set on sun-dried tomato, onion frittata and salad leaves

SIDES

MIXED SALAD	€2.75
FRIES	€2.75
SWEET POTATO FRIES	€2.95
ROAST POTATOES	€2.75
SAUTEED SPINACH	€3.75
GRILLED ASPARAGUS	€3.75

(V) Vegetarian • If you suffer from a food allergy or intolerance or have a special dietary requirement, please speak to our staff before you order your food and drink.

ENTRÉES

CASSOLETTE DE LAPIN MALTAIS - €17.50 LOCAL SPECIALITY

Local rabbit casserole, ‘on the bone’ slow cooked in its own juices

“BRAGIOLI” - €16.50 LOCAL SPECIALITY

Maltese rolled beef parcels scented with rosemary and tomatoes served with potato purée

COQ AU VIN - €16.50

Slow cooked chicken thighs in red wine, rosemary, mushrooms and lardons

PAUPIETTES DE VEAU - €16.50

Milk fed veal filled with cheese, scallion, sauté of greens, carrot purée, red wine jus

BOUILLABAISSE - €19.50

Slow cooked selected fish and shellfish in a seafood liquor

LOUP DE MER - €22.50

Sea bass served with a carrot purée, clam and chardonnay velouté, sauté of spinach and gratin dauphinois

SAUMON GRILLÉ - €22.50

Grilled salmon, savoy cabbage, carrot purée, gratin dauphinois, saffron cream

POISSON FRIT - €16.50

Battered fish with lemon and sauce tartare

VINOTHEQUE SCOTTONA BURGER 300G - €18.95

Applewood cheese, forest mushrooms, house relish, topped on a 300g patty closed in a brioche bun served with a chard saladette and potato wedges

ARTICHAUT CROUSTILLANT - €14.50 V

Crispy Artichoke hearts set on a sauté of courgettes, spinach, potato purée, chard salad leaves and herb oil

LES GRILLADES

FILET DE BŒUF 300GR

€25.95

ENTRECÔTE (RIBEYE) 300GR

€23.50

CÔTE DE BŒUF À L'OS' 400GR

€24.95

ENTRECÔTE DE VEAU (VEAL RIBEYE) 400GR

€21.50

The above grills are served on a sauté of courgettes and leeks, herb potato purée, beef reduction

ADDITIONAL SAUCES €1.75

Mushroom jus or peppercorn sauce

SALADES

SALADE DE POULPE ET DE FETA - €9.50

Octopus and feta cheese salad with caper berries, anchovies, pine nuts

PAN BAGNAT - €8.50

Boiled egg, tomatoes, basil, tuna, onions and olives served in a bread bun

SALADE DE TOMATES ET MOZZARELLA DI BUFALA - €10.50 V

Tomato and bufala mozzarella salad with olive oil, basil and lollo rosso lettuce

CARPACCIO DE BŒUF - €10.50

Beef carpaccio with rocket leaves, basil, parmesan shavings and salmoriglio

SALADE CÉSAR AU POULET - €14.50

Grilled chicken served on a bed of green leaves, caesar dressing, olives, croutons and parmesan shavings

PÂTES

RAVIOLIS AU HOMARD, CREVETTES ET MÉROU - €17.95

Pasta parcels filled with lobster, prawn and grouper, pecorino cheese in a cherry tomato salsa, leeks and basil topped with rocket leaves and parmesan shavings

PÂTES FRAÎCHES AVEC FILET DE BŒUF ET COURGETTES - €13.75

Garganelli pasta tossed with fresh beef, zucchini, basil, beef reduction and cream

SPAGHETTI AUX FRUITS DE MER - €14.50

Spaghetti with fish, mussels, clams, king prawn and shellfish reduction, cherry tomatoes and basil

TAGLIATELLE AU RAGOUT DE VIANDE - €13.50

Tagliatelle with a slow cooked lean beef and tomato sauce

RISOTTO DU CHEF - €13.50

Arborio rice laced with chicken, mushrooms, lardons and spinach

RAVIOLI MALTAISE - €11.50

V LOCAL SPECIALITY

Ravioli filled with ricotta cheese served with traditional homemade tomato and basil sauce

CHEESE BOARD

YOUR PREFERRED CHEESE (70G) – €6.95

Your selected cheese will be accompanied by grapes, walnuts, pickles and vegetable batons.

ANY OTHER ADDITIONAL CHEESE – €4.50 (70G)

*Malta – Pepered or plan Goats' Cheese, Fresh Mozzarella
Italy – Gorgonzola, Parmigiano, Asiago
France – Brie, Camembert
England – Mature Cheddar, Applewood, Red Leicester, Stilton
Switzerland – Emmental, Gruyère*

DESSERTS

WARM PEAR TARTE TATIN WITH VANILLA ICE CREAM

€5.50

CRÈME BRÛLÉE

€4.50

CHOCOLATE AND ORANGE GANACHE

€5.50

RHUBARB AND APPLE CRUMBLE

€5.50

MACÉDOINE DE FRUITS

€4.50

CRÈME CARAMEL

€3.95

"IMQARET" LOCAL SPECIALITY

Date parcels served with honey and vanilla ice cream

€4.50

ICE CREAM

€2.50 per scoop

BEVERAGES

SOFT DRINKS	€2.10 25CL	€3.50 50CL
FOREIGN WATER	€2.50 25CL	€4.50 75CL
LOCAL BEER	€2.50 25CL	€4.50 50CL
FOREIGN BEER		€4.50 50CL
PERONI BEER		€3.75 33CL
SPIRITS		€2.75 2CL

BRANDY

	2CL
HENNESSY	€3.00
COURVOISIER VS	€3.00
COURVOISIER VSOP	€4.50
REMY MARTIN VSOP	€4.50

GRAPPA

	2CL
GRAPPA DI CHARDONNAY – FRATTINA	€2.95
LUCE GRAPPA, MARCHESI DE FRESCOBALDI	€5.50
GRAPPA DI BAROLO	€6.50

PORT

	2CL
TAWNY COCKBURNS	€3.50
RUBY PORT	€3.95
TAWNY COCKBURNS 10 YEARS	€5.50
TAWNY COCKBURNS 20 YEARS	€5.95

DIGESTIVES

	2CL
AVERNA	€2.95
BAJTRA	€2.95
LEILA	€2.95
FERNET BRANCA	€2.95
LIMONCELLO	€2.95
SAMBUCA	€2.95
GRAPPA	€2.95
AMARO MONTENEGRO	€2.95
AMARO RAMAZZOTTI	€2.95
CYNAR	€2.95
FRANGELICO	€2.95

COFFEES

ESPRESSO	€1.95
DOUBLE ESPRESSO	€2.50
ESPRESSO MACCHIATO	€1.95
CAPPUCCINO	€2.10
AMERICAN COFFEE	€1.95
POT OF TEA	€2.25
HOT CHOCOLATE WITH WHIPPED CREAM	€3.95