



MADLIENA LODGE

Fort Madliena

Starters

Smoked fish & potato beignets
crispy capers | pickled cucumber aioli | petite salad

*

Beef carpaccio
wild mushroom | pickled shallots | parmesan

*

Seasonal soup of the day
poached egg | kale | herb oil

*

Fresh cavatelli pasta
zucchini flower | ricotta | lemon zest | pine nuts

Main Course

Local fish of the day
cherry tomato | kalamata olives | caper sauce

*

Corn fed chicken supreme
sweet potato hummus | baharat spice | pomegranate molasses | hazelnut
gremolata

*

Braised veal cheeks
onion soubise | crispy onion | own juices

*

Celeriac textures - Vegan
date glaze | chicory & apple salad | salsa verde

Dessert

Chefs' signature cheese cake
forest fruit compote | local honey swirl

*

Parsnip cake
apple & miso caramel | rum & raisin ice cream

*

Artisanal ice-creams and sorbet

€43 per person

Kindly inform us of any intolerances or allergies.



MADLIENA LODGE

Madliena chapel

Starters

Baked spiced pumpkin
butterbean butter | toasted seeds | rosemary oil

*

Gin infused cured salmon
beetroot | herbed sour cream | seaweed tapioca cracker

*

Acquerello risotto
cauliflower puree | wild mushroom fricassee | pangrattato

*

Fresh trecce pasta
maltese sausage | pistachio & basil butter | preserved orange

Main Courses

Fried local rabbit legs
garlic confit | pancetta | roasted jerusalem artichokes

*

Grilled bavette of Argentinian beef
charred onion | crispy onion | jus

*

Local fish of the day
carrot puree | braised baby gem | beurre noisette

*

Celeriac textures - Vegan
date glaze | chicory & apple salad | salsa verde

Dessert

Chefs' signature cheese cake
forest fruit compote | local honey swirl

*

Brewed coffee semifreddo
maple syrup | chocolate soil | pumpkin gel

*

Artisanal ice-creams and sorbet

€48 per person

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MADLIENA LODGE

High Ridge

Starters

Goat cheese quiche
roasted shallots | aged balsamic | hazelnuts

*

Local rabbit & offal pie
celeriac remoulade | truffle | port reduction

*

Fresh fettuccine pasta
seabass | cherry tomato | kalamata olives | marjoram

*

Acquerello risotto
cauliflower puree | wild mushroom fricassee | pangrattato

Main Courses

Smoked local pork cheeks
braised cabbage | carrot puree | own juices

*

Grilled ribeye of Argentinian beef
duo of onion | bone marrow | jus

*

Local fish of the day
citrus fregola | "aljotta" sauce | wilted greens

*

Celeriac textures - Vegan
date glaze | chicory & apple salad | salsa verde

Dessert

Chefs' signature cheese cake
forest fruit compote | local honey swirl

*

Dark chocolate fondant
banana & tahini custard | fior di latte ice cream

*

Artisanal ice-creams and sorbet

€55 per person

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