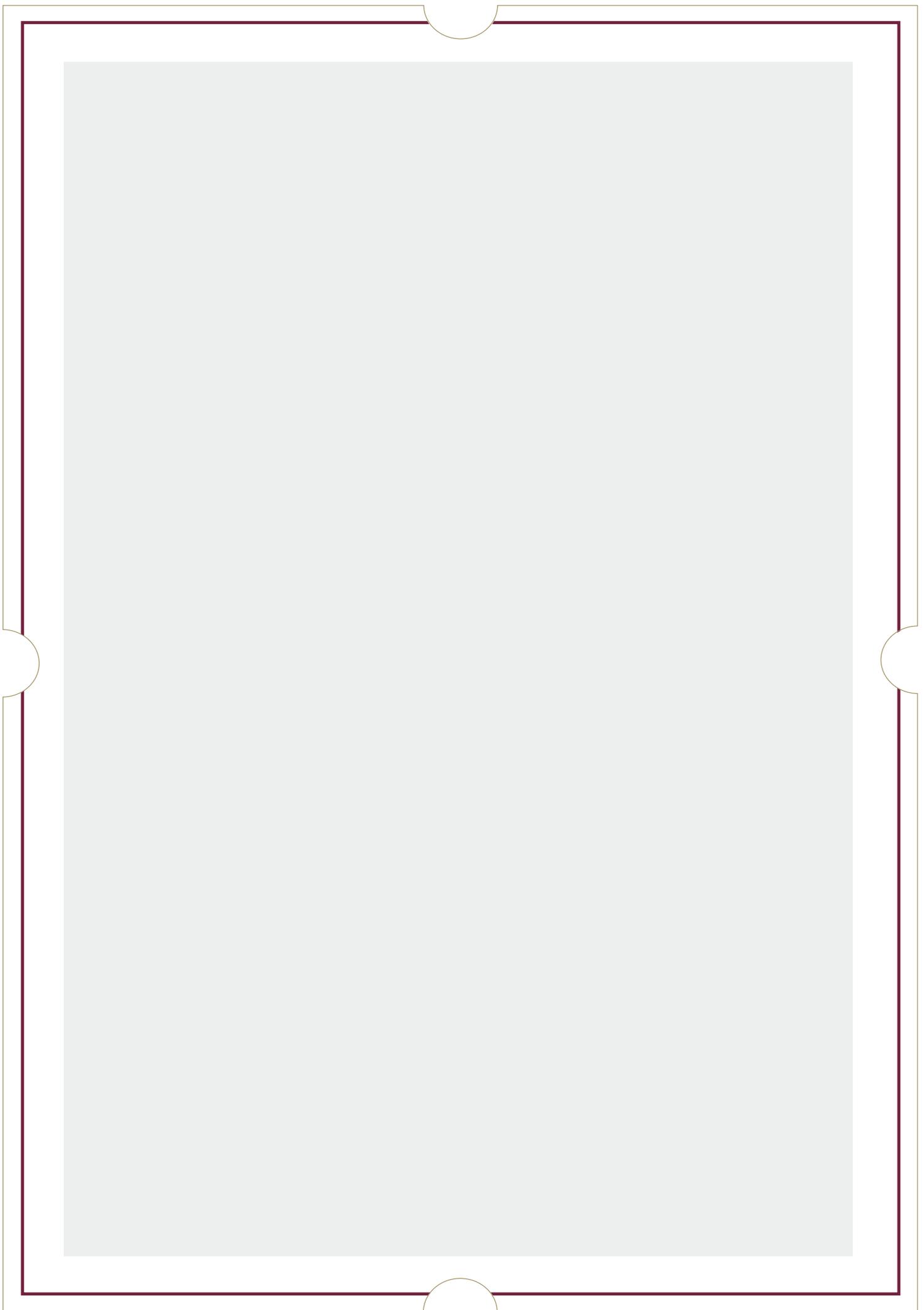


Sarragon

dining by Marvin

MENU



TASTING MENU

AMUSE BOUCHE

STARTERS

Gin & beetroot cured salmon & snapper carpaccio,
honey and citrus mustard, crispy chorizo

Tiger prawn tempura, poppy seed powder, candied chilli mayo, lemon pipette

Calamari in a smoked note hotdog, black sesame, and garlic mayo

Tarragon's signature Black Angus strudel

Mince tossed in cumin and chili, wrapped in strudel pastry and served with an oriental demiglace

Wagyu beef and Black Angus Hybrid ragu tortellacci,
oyster and porcini mushroom cream

INTERMEDIATE

Edible molecular cocktail spheres

FISH

Fresh Seabass (Spnott) covered in rock salt and baked "al sale",
flambéed and filleted at table

MEAT

Tuscan Wild boar rack topped with a porcini and pistachio rub

DESSERT

Textures of pistachio Special

Cheesecake, Truffle, and Macaroon

OPTIONAL EXTRAS

Wine pairing available €20

Pan fried foie gras, red currant and apple compote,
honey and balsamic caviars €9

Royal Belgian Platinum Caviar Tasting spoon €15

€60 PER PERSON

*Please note that Tasting menu must be chosen by all guests at table.
Service charge of 8% applies for parties larger than eight persons.*

ANTI-PASTO

Served as individual plates or shared

Burrata, pickled cucumber shavings, honey and natural cane brine,
karta di Musica bread, dry sunflower seeds and pod

€14

Gin & Beetroot cured Salmon & Snapper carpaccio,
honey and citrus mustard, crispy chorizo

€16

Roulade of Maltese octopus carpaccio, crispy micro salad,
leche de Tigre and candied lemon

€14.50

Black Angus tartar, miso caviar, cured egg yolk, salty fish mayo,
fried capers and Swiss cheese crispy cracker

€14.50

Calamari in a smoked note hotdog, black sesame, and garlic mayo

€14

Tiger prawn tempura, poppy seed powder, candied chilli mayo, lemon pipette

€14.50

Bebbux (Escargot), crispy Cajun crust with a spicy parmesan tomato marmalade

€14.50

Pan fried foie gras, red currant and apple compote, honey and balsamic caviars

€17.50

Local Rabbit liver parfait gianduiotti enhanced with Black summer truffles and Orange
marmalade served on a gluten candid cucumber biscuit

€11.50

Vegetarian menu also available. Please note most dishes contain nuts.

Kindly advise your server should you have any dietary requirements or intolerances as most items can be altered.

STARTERS

Wild forest mushroom and truffle cream pastry basket
€14

Tarragon's signature Black Angus strudel
Mince tossed in cumin and chili, wrapped in strudel pastry and served with an oriental demiglace
€14

USDA beef short rib, San Giovese wine and sweet soy risotto; parmesan wafer garnish
€14.50

Wagyu beef and Black Angus Hybrid ragu tortellacci,
oyster and porcini mushroom cream
€16.50

White seabass and prawn artisan ravioli, fresh fish velouté, bottarga powder
€14.50

Pappardelle with local rabbit, teriyaki and rabbit jus
€14.50

Edible molecular cocktail spheres
€3 each

Shellfish, mussels, oysters and clams (if available) on specials board

ROYAL BELGIAN PLATINUM CAVIAR

Tasting 10g Tub
€40

50g Tub
€145

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MAINS

AAA Canadian lava grilled Black Angus Rib eye
€27.50

AAA Canadian lava grilled Black Angus Fillet
€31

Prime New York Strip-loin, Béarnaise butter, crispy onion rings
€27.50

Tuscan Wild boar rack topped with a porcini and pistachio rub
€28

Suggested sauces for meats:

Mushroom and Summer Truffle sauce
€4

Whiskey and Mustard sauce
€4

Peppercorn and Brandy sauce
€4

Red wine and Rosemary jus
€4

Teriyaki jus
€4

Rossini
Grilled foie gras and a red wine and rosemary sauce
€9.50

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MAINS

Moullard Duck breast with a mustard and orange jus,
red current compote biscuit, apple crisp
€25.00

Rabbit saddle wellington stuffed with beef mince
and local figs, wrapped in pancetta, mango chutney
€26.50

Chicken mozzarella and basil roulade, sun-dried tomato crust
and capsicum coral
€24.50

72hr slow cooked Black Angus boneless short ribs, Kinnie and teriyaki reduction
€28.50

Local Prawns Rossi, garlic infused olive oil, wine & herbs
€32.00

Grilled Octopus, pea foam, citrus gel
€25.50

Nordic Salmon supreme, cooked sous vide with a wild fennel beurre blanc
€24.50

Live Lobster, Awwista (Crawfish), Xkala (Cushion Lobster)

Suggested methods of cooking:

Classical Thermidor or Chef's Speciality Sweet chili and parsley or Gauci's signature Lobster Popcorn

if available according to market price

Fresh fish and chef specials (if available) on specials board

Vegetarian menu also available. Please note most dishes contain nuts.

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Tarragon
dining by Marvin

For booking call on (+356) 2157 3759 or 9926 6999 or send us an email on experience@tarragonmalta.com