



# EASTER LUNCHEON

- A M U S E B O U C H E -

BUTTERNUT AND GINGER SOUP

- S T A R T E R -

PACCHERI

SPINACH - GOAT'S CHEESE - CANDIED HAZELNUTS

- I N T E R M E D I A T E -

MELON, MINT, WHITE VERMOUTH GRANITA

- M A I N C O U R S E -

PAN SEARED  
SALMON SUPREME

BLACK SHELL  
MUSSELS RAGOUT  
- CHIVE OIL

BAKED CAULIFLOWER STEAK  
CAULIFLOWER PUREE - RED  
CAPSICUM COULIS - FRIED KALE  
- MIXED SEEDS CRACKER  
FRESH VEGETABLES IN SEASON  
& POTATOES

ROAST DUCK  
BREAST  
GRILLED PEACH -  
BOK CHOI - RED  
WINE JUS

- D E S S E R T -

EASTER SURPRISE

VANILLA AND WHITE CHOCOLATE MOUSSE,  
MANGO 'YOLK', VANILLA CRÈME ANGLAISE

- B E V E R A G E S -

INCLUDING WINE, WATER & COFFEE

Dishes may contain allergens. If you have any dietary requirements,  
please inform a member of our staff.

**Lumiere Restaurant | Palazzo Bifora Boutique Hotel**  
**Aragona Alley, Mdina | +356 21224022 | [www.lumiere.mt](http://www.lumiere.mt)**

€ 60