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À LA CARTE

Our history is Mediterranean, with its roots in many cultural traditions. Our kitchen has always been based on its rich regional produce.

You may choose from our À La Carte menu, or combine your Market Menu by selecting 3 courses for €40 or 4 courses for €45.

Note:

Flambé dishes are excluded from Market Menu.

A €5 supplement will be added for Lamb in case of Market Menu.

STARTERS

SALMON

€18

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Treacle-cured salmon, cucumber, gherkins, horseradish and burrata cream, dill oil

TOMATO SALAD

€15

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Seasoned flat tomatoes, confit cherry plum tomatoes, Gozo peppered cheese, bread crisps, rocket, tomato Ravigote sauce

LOCAL BUTCHER'S SAUSAGE

€18

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Ras-el-hanout spiced local sausage, aubergine and miso purée, smoked apple wood cheese, baby gem lettuce, croutons, Caesar dressing

SOUP

€13

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Leek and potato soup, crispy potatoes, bacon

BISQUE

€15

Creamy classic red prawn soup, Cognac, lobster tail meat

PASTA

RAVIOLI

€15

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Braised rabbit ravioli, spinach, garlic cream, pan fried liver, light rosemary and rabbit jus

RISOTTO

€18

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Celeriac and black truffle risotto, braised oxtail, coffee

PACCHERI

€15

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Paccheri, herb hazelnut pesto, marinated zucchini, Gozitan asparagus, Parmesan breadcrumbs

TAGLIOLINI

€22

House-made squid ink tagliolini, clams, 'nduja, sea urchin, bottarga

MAIN COURSE

BEEF CHEEKS

€28

Slow cooked beef cheeks, smoked mash potato, wilted rocket, textures of onions, rich beef jus

DUCK

€23

Hoisin, oyster sauce and carob glazed duck breast, sautéed bok choy, cabbage and leeks with a hint of ginger, butterbeans and sesame oil purée, soy sauce jus

LAMB

€35

Herb crusted lamb rack, pea purée, buttered peas, broad beans and lettuce, light tarragon jus

CHICKEN

€20

Roasted chicken breast, mixed mushroom fricassée, charred baby corn, crispy boneless chicken wing, porcini cream sauce

SEA BASS

€23

Pan seared fillet of sea bass, red pepper gel, spiced warm kale and chickpea salad, curry and coconut sauce

DESSERTS

PARFAIT

€15

Peanut butter and halva parfait, tea jelly, peanut tuile, bay leaf ice-cream

PASSION FRUIT CURD

€15

Set passion fruit curd, sablé biscuit, fresh mango, mango gel, yoghurt ice-cream, dried meringue

CHOCOLATE FONDANT

€15

Self-sauce chocolate fondant, chocolate soil, Baileys ice-cream

SOUFFLÉ

€15

Grand Marnier soufflé, sauce anglaise, vanilla ice-cream

FLAMBÉ

STARTERS

PRAWN PASTA

€25

House-made pasta tossed with fresh herbs, red prawns, lobster purée, fresh cream

MAIN COURSE

STEAK DIANE FLAMBÉ

€40

Thinly beaten fillet of beef, seasoned with French mustard, Worcestershire sauce, traditional condiments, flamed Cognac

VEAL

€35

Calf's liver with onions, carrots, orange zest, beef jus, flamed Cognac

PRAWN

€40

Local red king prawns, onions, leeks, mushrooms and tomato sauce. Flamed with anise

CHATEAUBRIAND - CARVED AT YOUR TABLE (SERVES TWO)

€80

Traditional grilled double Irish grass-fed fillet of beef, cooked to your liking, accompanied by béarnaise sauce

DESSERT

CRÊPES TA'FRENC'

€20

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Pancakes cooked in sugar, orange, lemon juice, Grand Marnier

GET IN TOUCH

OPENING HOURS

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Thursday to Saturday:
Dinner: 7.00PM - 10.00PM

Sunday:
Lunch: 12PM - 2.00PM

RESERVATIONS

CONTACT US

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Operational Programme I – Cohesion Policy 2007-2013
Investing in Competitiveness for a Better Quality of Life
Project part-financed by the European Union
European Regional Development Fund (ERDF)
Co-financing rate: 42.5% EU Funds, 7.5% National Funds, 50% Private Funds



Investing in your future

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