



R E S T A U R A N T



Christmas
as it should be

Festive Packages 2023

Festive Packages

This year, allow us to bring you the most perfect Christmas imaginable at Risetto. Countless thoughtful touches and our exquisite menu.

Enjoy all the impeccable service, warmth and comfort you'd expect from Risetto. Cosy, heartwarming, effortless – this is Christmas as it should be.

Rich culinary tradition is conjured up on a plate. Festive menus with a twist are served in Risetto at Casa Ellul, overlooking Old Theatre Street, Valletta.

We take care of every detail, so you can completely relax and enjoy this magical time with your loved ones. One golden moment after another.

There's simply nothing quite like it.

Experience elegance & the spirit
of the festive season with Risetto at Casa Ellul

Casa Ellul, 81, Old Theatre Street Valletta VLT1429, Malta

Tel: +356 21 224 821.
E: info@casaellul.com



Make your festive celebration extra special at Risetete

Private dining at Risetete

Get together with your friends and family to indulge in our delicious, freshly-prepared dishes, beautifully paired with exceptional wines, and enjoy our fabulous festive atmosphere.

Our chef has carefully designed menus that are perfect for this festive occasion. We'll take care of everything for you so you can focus on what's really important - celebrating in style with your loved ones.

Option A

Reserve Risetete Room One
- for up to 18 guests

Option B

Reserve Full Restaurant
- for up to 30 guests

Discover our festive season menus

Celebrate in style this festive season

Not that you need an excuse, but the festive season
was made for indulging.

Our Festive Season Menus feature fantastic dishes
and much-loved classics with all the seasonal touches.
And, as it's the season to eat, drink and be merry,
no meal is complete without a glorious dessert.



Silver Lunch Menu

Canapés

Smoked eel beignet

Focaccia

Starters

Seabass en brioche, wild herbs and mussel

or

Aquarello risotto, Jerusalem artichoke, hazelnut, crème fraîche

Mains

Poulet jaune, wild mushrooms, spinach, sauce au poivre

or

Gilt-head bream, Brussels sprouts, Alsace bacon, grilled butter sauce

Chocolate and caramel tart, orange ice-cream

Petit fours

€60 per person

All prices are including VAT

Whilst we will do all we can to accommodate guests with food intolerances and allergies,
we are unable to guarantee that dishes will be completely allergen-free.



Gold Dinner Menu

Canapés

Smoked eel beignet

Curry panisse

Beetroot, sake washed trout roe and crème fraîche

Starters

Seabass en brioche, wild herbs and mussel

or

Local rabbit, wholegrain mustard and brown butter sauce

or

Aquarello risotto, Jerusalem artichoke, hazelnut, crème fraîche

Mains

Gilt-head bream, Brussels sprouts, Alsace bacon, grilled butter sauce

or

USDA beef, wild mushrooms, carrot, lardo, sauce Jusgras

Caramelised apple and brown butter mille feuille, crème fraîche ice-cream

Petit fours

€75 per person

All prices are including VAT

Whilst we will do all we can to accommodate guests with food intolerances and allergies,
we are unable to guarantee that dishes will be completely allergen-free.



Platinum Dinner Menu

Canapés

Smoked eel beignet

Curry panisse

Beetroot, sake washed trout roe and crème fraîche

Beetroot sake washed trout roe and crème fraîche

18 month Comte pannacotta, vinegar, XO sauce

Local rabbit, wholegrain mustard and brown butter sauce

Bigusto pumpkin and citrus agnolotti

BBQ snapper, spinach, jerusalem artichoke, grilled butter sauce

Mains

Poulet jaune, wild mushrooms, spinach, sauce au poivre

or

USDA beef, wild mushrooms, carrot, lardo, sauce jus gras

Apricot, white chocolate, roasted cocoa nib

Honey and yoghurt mousse, pistachio ice cream

Petit fours

€95 per person

All prices are including VAT

Whilst we will do all we can to accommodate guests with food intolerances and allergies,
we are unable to guarantee that dishes will be completely allergen-free.



Custom make your festive season menu at Risette

We can customise our menu to suit your requests

Turn chicken into turkey; mushrooms into oysters; mille feuille into pudding,
Risette is ready to make your culinary Christmas wishes come true.

So unstuff your Christmas stocking and just tell us what you
want us to do.



Let us pair your festive wines

With your loved ones gathered round and cheer in your heart,
Christmas celebrations are the perfect excuse to kick back
and indulge. Spend quality time with your family and friends
as you raise a glass (or two) to the season and soak in the fabulous
festive atmosphere.

Each Menu can be complimented with one of the following
wine options:

Option A

3 glasses of wine, chosen and paired
by our sommelier

€25 per person

Option B

Champagne, 3 glasses of wine,
chosen and paired by our sommelier

€35 per person

Option C

Champagne, 4 glasses of wine, chosen
and paired by our sommelier, dessert wine

€50 per person

How to book this festive season

The gift of luxury

Give someone a taste of Risette with one of our gift certificates this festive season.

To make your reservation

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Valletta VLT1429, Malta.

Tel: +356 21 224 821
Email: info@casaellul.com

Booking policies

Festive season packages are available from the 1st of November till the 30th of December, excluding the below dates:

24.12.22
Lunch & Dinner

25.12.22
Lunch

31.12.22
Dinner

01.01.23
Lunch

Please kindly note that the menu may change due to availability on the market, we will confirm the menu between 3-5 days prior the function.

Please kindly let us know if there are any dietary requirement or any allergies, vegetarian and vegan option are also available upon pre-booking

We would kindly request 50% advance non-refundable deposit to confirm the reservation two week prior the function.

All prices are including VAT



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