



R E S T A U R A N T

Christmas as it should be

Festive Programme 2023



Festive Programme

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



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.



Christmas Eve

Canapés

Smoked eel beignet

Gillardeau oyster

Beetroot, sake washed trout roe and crème fraîche

18 month Comte pannacotta, vinegar, XO sauce

Bigusto pumpkin and citrus agnolotti

BBQ snapper, spinach, jerusalem artichoke, grilled butter sauce

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

Cocoa pulp, mascarpone and raspberry

Pistachio, ginger, goat milk mille feuille

Petit fours

€125 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.



Christmas Day

Canapés

Smoked eel beignet

Gillardeau oyster

Beetroot, sake washed trout roe and crème fraîche

18 month Comte pannacotta, vinegar, XO sauce

Aquarello Risotto, jerusalem artichoke, hazelnut, crème fraîche

Seabass, Brussels sprouts, Alsace bacon, grilled butter sauce

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

Cocoa pulp, mascarpone and raspberry

Pistachio, ginger, goat milk mille feuille

Petit fours

€100 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.



New Year's Eve

Canapés

Smoked eel beignet

Gillardeau oyster

Beetroot, sake washed trout roe and crème fraîche

In-house cured salami

Scallops brushed with yuzu kosho, crème fraîche, elderflower

Native prawn tart with coconut, balsamic and Earl Grey butter

Bigusto pumpkin and citrus agnolotti

BBQ lobster, carrot, mandarin and grilled butter sauce

Venison, wild mushroom, endive Lemon, sesame and date

Chocolate and pecan tart, rum ice-cream

Petit fours

€165 per person

All prices are including VAT

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we are unable to guarantee that dishes will be completely allergen-free.



New Year's Day

Canapés

Smoked eel beignet

Gillardeau oyster

Beetroot, sake washed trout roe and crème fraîche

In-house cured salami

Scallops brushed with yuzu kosho, crème fraîche, elderflower

Native prawn tart with coconut, balsamic and Earl Grey butter

Aquarello Risotto, jerusalem artichoke, hazelnut, crème fraîche

Seabass, carrot, mandarin and grilled butter sauce

Beef, wild mushroom, endive

Lemon, sesame and date

Chocolate and pecan tart, rum ice-cream

Petit fours

€100 per person

All prices are including VAT

Whilst we will do all we can to accommodate guests with food intolerances and allergies,
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