Nicolas Valmagna, Grand Jersey’s Executive Chef, Luis Silvestre Sous Chef and Restaurant Manager Nicolas Marais, endeavour to provide you with a memorable evening of food and wine.

Nicolas takes his inspiration from a selection of his favourite dishes, combining balance, flavour and texture with seasonal produce and technical expertise.

We thank you for choosing to dine with us in Tassili.
Jèrriais

Amuse-Bouche

Crab
Combava lime, yuzu gel, crab “Bonbon”
***

Lobster
Heirloom tomatoes, basil texture, olive oil sorbet
***

John Dory
Saffron risotto, mussels, rock samphire, Ebene caviar
***

Pork
‘Classic Herd’ pork belly, sticky pig cheek, boudin noir
compressed apple, cider cracker, spring truffle
***

Artisan Cheese Trolley
Fruit and rosemary chutney
Quince jelly, honey truffle
Lavosh and fruit loaf
(£15 supplement)
***

Jersey Pear
‘Poires Tapées’ liquor, Piedmont hazelnut, Williams pear sorbet

£75 per person

Sommelier’s choice of five paired wines £45 per person

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of our team.

Prices includes GST – Discretionary service charge of 10% will be add to your final bill
Land and Sea

Amuse-Bouche

Nantes Duck Liver
Pressed terrine, sweetcorn, sweet bread, Pedro Ximinez
***

Langoustine
Morel mushroom, Pertuis asparagus, morelline, verjus
***

Anjou Pigeon
Heritage beetroot, cromesqui leg
***

Spring Lamb
Best end, violet artichoke, crispy anchovies, wild garlic foam
***

Artisan Cheese Trolley
Fruit and rosemary chutney
Quince jelly, honey truffle, lavosh and fruit loaf
(£15 supplement)
***

Valrhona Chocolate
Orange crémeux, piment d’Espelette ganache, Jivara chocolate sorbet

£75 per person

Sommelier’s choice of five paired wines £45 per person

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From the Garden

Amuse-Bouche

Foraging
Jersey sea vegetables, red quinoa, mango, sea water froth
***

Burrata
Heirloom tomatoes, basil oil, burrata foam, tomato essence
***

Artichoke
Violet artichoke, sun choke, wild garlic
***

Organic Free Range Hen Egg
Morel mushroom, Pertuis asparagus, morelline, spring truffle
***

Artisan Cheese Trolley
Fruit and rosemary chutney
Quince jelly, honey truffle
Lavosh and fruit loaf
(£15 supplement)
***

Strawberry
Balsamic sponge, tarragon sphere, gariguette sorbet

£62 per person

Sommelier’s choice of five paired wines £45 per person

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Three Course Grazing

Starters

Nantes Duck Liver
Pressed terrine, sweetcorn, sweet bread, Pedro Ximinez

Crab
Combava lime, yuzu gel, crab “Bonbon”

Foraging
Jersey sea vegetables, red quinoa, mango, sea water froth
***

Mains

Pork
‘Classic Herd’ pork belly, sticky pig cheek, boudin noir
compressed apple, cider cracker, spring truffle

John Dory
Saffron risotto, mussels, rock samphire, Ebene caviar

Organic Free Range Hen Egg
Morel mushroom, Pertuis asparagus, morelline, spring truffle
***

Desserts

Valrhona Chocolate
Orange crèmeux, piment d’Espelette ganache, Jivara chocolate sorbet

Jersey Pear
‘Poirés Tapées’ liquor, Piedmont hazelnut, Williams pear sorbet

Strawberry
Balsamic sponge, tarragon sphere, gariguette sorbet
***

Artisan Cheese Trolley
Fruit and rosemary chutney, Quince Jelly, honey truffle,
lavosh and fruit loaf (£15 supplement)

£45.00 per person

Prices includes GST – Discretionary service charge of 10% will be add to your final bill