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.
Jèrriaïs

Amuse-Bouche

Crab
Combava lime, yuzu gel, ravioli bisque, crab ‘bonbon’
***

Lobster
Girolles mushroom, artichoke purée, sunchoke, verjus
***

Turbot
Saffron risotto, mussels, rock samphire, sea bean, Exmoor caviar
***

Jersey Angus Beef
Charcoal grilled fillet, anchovies kofta, cévennes onions, deep fried local kale
***

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

Jersey Pear
‘Poires Tapées’ liquor, pecan nut biscuit, 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 added to your final bill
Land and Sea

Amuse-Bouche

Nantes Duck Liver
Pan fried liver, roasted Provence figs, pain d’ épices, Pedro Ximinez jelly
***

Local Scallops
Cauliflower, crispy capers, smoked eel, kalamansi froth
***

Quail
Slow cooked breast, lentil ragout, sultana raisins, autumn truffle
***

Scottish Venison
Venison loin, braised red cabbage, poached blackberries, parsley root purée
***

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

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 added to your final bill
From the Garden

Amuse-Bouche

Heritage Beetroot
Goat’s cheese curd, textures of beetroot, mushroom soil, blackberries
***

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

Artichoke
Violet artichoke, sunchoke, black garlic
***

Salt Baked Celeriac
Piedmont hazelnut, girolle mushroom, autumn truffle
***

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

Chestnut and Quince
Roasted chestnut, candy quince, Jersey milk panna cotta, buttermilk sorbet

£62 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 added to your final bill.
Three Course Grazing

Starters

Quail
Slow cooked breast, lentil ragout, sultana raisins, autumn truffle

Crab
Combava lime, yuzu gel, ravioli bisque, crab ‘bonbon’

Foraging
Jersey sea vegetables, red quinoa, mango, seawater froth

Mains

Scottish Venison
Venison loin, slow cooked red cabbage, poached blackberries, parsley root purée

Turbot
Saffron risotto, mussels, rock samphire, sea bean, Exmoor caviar

Salt Baked Celeriac
Piedmont hazelnut, girolle mushroom, autumn truffle

Desserts

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

Chestnut and Quince
Roasted chestnut, candy quince, Jersey milk panna cotta, buttermilk sorbet

Jersey Pear
‘Poires Tapées’ liquor, pecan nut biscuit, Williams pear sorbet

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

£45.00 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 added to your final bill