

Tassili Menu

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.



AA Rosette Award for Culinary Excellence

Tasting Menu

Amuse-Bouche

Bouley Bay Scallop

Cucumber, oyster tempura, borage flowers, yuzu gel

Local Mackerel

*Heirloom tomatoes, tomato essence,
Moulin Cornille's virgin olive oil sorbet, Pedro Ximénez*

Wild Turbot

Saffron risotto, cockle foam, sea vegetables, Exmoor caviar

Angus Beef Fillet Rossini

Salt baked celeriac, black garlic, Scottish girolles, Violet artichoke, Jersey Royals

Artisan Cheese Plate

Fruits and rosemary chutney

Quince jelly, honey truffle,

Lavosh and fruit loaf

(£15 supplement)

Wild Berries

Tonka bean crèmeux, sponge cake, berries tutti-frutti and fennel 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 include GST.

From the Garden

Amuse-Bouche

Sainte Maure Goats Cheese

Cucumber, Kalamata olives, yuzu gel

Three Oaks Tomatoes

Heirloom tomatoes, Burratta foam

Moulin Cornille's virgin olive oil sorbet, Pedro Ximénez, oregano

Saffron Risotto

Foraged vegetables, sea water froth, dentelle tuile

Salt Baked Celeriac

Black garlic, Granny Smith apple, Scottish girolles, violet artichokes,

Jersey Royal potatoes

Artisan Cheese Plate

Fruits and rosemary chutney

Quince jelly, honey truffle

Lavosh and fruit loaf

(£15 supplement)

Lemon Cheesecake

Bergamot, Britany biscuits, lemon meringue, basil sorbet

£70 per person

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

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