



RESTAURANT

Christmas as it should be

Festive Packages 2022



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 Risetto

Private dining at Risetto

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 Risetto 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

Sourdough focaccia

Smoked eel, curry beignet

Starters

Chicken terrine, seaweed, mostarda di Cremona

or

Cauliflower and hazelnut soup

Oxtail and onion risotto

Seabass, pumpkin, swiss chard and manzanilla sauce

or

Pork, brussel sprouts, beetroot

Chocolate and pear torte, salted peanut ice cream

€55 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

Starters

Oyster, elderflower and jalapeño

Pickled daikon, feta, lemon

Sourdough focaccia

Mussel and yuzu pappardelle

Seabass, mushroom, Jerusalem artichoke and manzanilla

Poulet fermier jaune, cabbage, onion

Yogurt and cashew nut mousse, mandarin sorbet

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

Oyster, elderflower, jalapeño

Pickled daikon, feta, lemon

Sourdough focaccia

Rabbit and mussel ravioli

Snapper, Jerusalem artichoke, clam sauce

Iberico pork pluma, cabbage, onion, sauce charcuterie

or

Beef, romesco, barley, celeriac

Macerated apricots, roasted cacao nib ice-cream

Apple and brown butter tart, rum ice-cream

€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 Risetto

We can customise our menu to suit your requests

Turn chicken into turkey; mushrooms into oysters; mille feuille into pudding,
Risetto 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.




Château d'Yquem
Sauternes
2006

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



R E S T A U R A N T

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