

# M I U R A

A la carte Menu Starter / Main course / Dessert 69 euros

Degustation menu in 6 services 95 euros *(dinner only, before 9pm)*

Wine pairing +70 euros

Starter 24 euros / Main course 38 euros / Dessert 18 euros

## Appetizer

Paleta Iberico de **Bellota** DOP Reserva 2017 22 euros

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Matured **sirloin steak tataki**, **turnips & cherries**, enoki, Porto jelly, vinaigrette walnut oil

**Langoustine tartare**, verbena, **finger lime** & wasabi, olive oil ice cream, **bisque** emulsion +7 euros

**White asparagus velouté**, **green asparagus** tagliatelle, **poached egg**, Mimolette & bread biscuit

**Duck foie gras ravioli**, **artichokes & piquillos**, black olives, juice & rosemary emulsion

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**Sea bass** with bay leaf, **spinach** & roasted **cauliflower**, burnt citrus fruit & beurre blanc with vanilla

**Lacquered sweetbread**, **peas** with sage, **anchovies** & candied lemon, lardo di Colonnata emulsion +11 euros

**Pluma "Duroc"**, **octopus** with **chorizo**, vegetables piperade, orange reduction

**Aubergine & black beans risotto**, grilled **feta**, candied tomatoes, basil & fried capers, saffron emulsion

**Red mullet**, candied **fennel** & sun-dried tomatoes, avocado, fish & sea urchin juice

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**Goat's cheese** from **Mr Fabre**, playing with textures & maturing, pine nuts, thyme ice cream & honey biscuit

Tuma Yellow **chocolate entremets**, **amarena cherry**, "gavotte" & chartreuse ice cream +5 euros

**Strawberry** & candied **rhubarb**, shortbread biscuit, lemon cream, opaline dessert, Isigny ice cream

**Grapefruit** & **orange suprêmes**, **mascarpone** creamy, meringue, lime caramel & ginger ice cream