

M I U R A

A la carte Menu Starter / Main course / Dessert 55 euros

Degustation menu in 6 services 85 euros *(dinner only, before 9pm)*

Food pairing +60 euros

Starter 19 euros / Main course 33 euros / Dessert 15 euros

Appetizer

Paleta Iberico de **Bellota** DOP Reserva 2017 20 euros

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Duck foie gras ravioli, celerisotto & **black trumpet**, reduced juice & parmesan emulsion

Crab & black radish, carrot with curcuma, lacquered baby carrot & orange emulsion +5 euros

Chestnut velouté, cream with **lard**, gingerbread crumble, mushrooms & crunchy lard

Maki Cantabria **anchovies & pear**, baby spinachs & walnuts, beetroot caviar, creamy miso

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Scallops & lardo di Colonnata, Jerusalem artichoke, date, candied lemon & endive, juice

Snacked tuna, crispy **quinoa**, baby vegetables & pak choï, sea urchin sabayon

Sweetbread, **spinachs** with sweet **onions**, parsnip, black garlic & veal juice +9 euros

Quail from Vosges with **foie gras**, green cabbage with kumquat & lard, fowl juice

Spelt & corn risotto, smoked **haddock** & Brussels sprouts, mustard emulsion

Goat's cheese from **Mr Fabre**, playing with textures & maturing, dried fruits, tomatoes sorbet

Orange & grapefruit, candied ginger, **meringue** with Timut pepper, blood orange sorbet

Chocolate dessert, creamy **banana** & peanuts praline +5 euros

Mango tart, **passion** ganache, coco spongecake, sorbet