

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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Matured beef tataki, razor shells, samphire, pequillos, old parmesan cheese & soy-lime sabayon

Marinated **swordfish carpaccio**, **smoked avocado**, **redcurrants**, almonds, olive oil sorbet

Duck foie gras ravioli, tomatoes & courgette, sage & tofu emulsion, pine nuts +5 euros

Soft-boiled egg chaufroid with tarragon, risotto celery & **salmon caviar**, button mushrooms iced velouté

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Stone bass with bay, roasted Sollies **figs**, crystallized lemon, fennel & spinach salad

Lacquered sweetbread with lemongrass, **aubergine** with red miso, green cabbage & smoked bacon +9 euros

Duck fillet "Apicius", **polenta**, small vegetables & grape, spices sauce

Roasted cauliflower with curry, **oyster**, blackcurrant berries, pak choi & black garlic

Skate, artichoke & girolles fricassee, beurre blanc mousseline, fried capers

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

Lemon cheesecake, **mirabelle plums** caramelized with **rosemary**, bergamot orange sorbet

Caribbean creamy spicy chocolate, shortbread biscuit, **red pepper marmalade**, Espelette pepper sorbet

Fresh peach, streusel almond & **verbena** ganache, nectarine coulis +5 euros