

MIURA

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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Foie gras ravioli, **poivrade artichoke**, duck jus with **Porto** & aged parmesan

Pea velouté & creamy **smoked bacon**, tapioca tuile & marjoram emulsion

Crab meat, spring **vegetable** macédoine, tarragon mayonnaise, crustacean veil

Green asparagus from the Loire Valley, **beef tataki**, stuffed **morels**, lime-soy sabayon, reduced jus +6 euros

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Rack of lamb, lamb **tajine** stuffing with preserved **lemon**, chickpeas, and mini carrots

Risotto with onions and **sun-dried tomatoes**, grilled **feta**, pine nuts, **saffron** emulsion & pesto

Sea bass steamed with lime, **lobster gyoza** & **vegetable** wok, **Sauternes** bisque +7 euros

Veal sweetbreads, wild garlic, **white asparagus** & **morels**, veal jus & hazelnut shards +11 euros

Japanese smoked sardine, **Anna potato**, miso gel, cucumber-tofu sauce, young shoots salad with sesame

Fourme d'Ambert, pear gel & onion emulsion, Carmine lettuce & beer ice cream

Lemon tart, kiwi, caramelized **almonds**, opaline & meringue, yuzu sorbet

Garigette strawberry, pistachio praline, elderflower coulis & emulsion, yogurt ice cream +6 euros

Nica Brown chocolate cream, cacao **feuilletine** crisp, **pecans**, gavotte & coffee sorbet