

M I U R A

A la carte Menu Starter / Main course / Dessert 59 euros

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

Food pairing +60 euros

Starter 21 euros / Main course 34 euros / Dessert 15 euros

Appetizer

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

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Duck foie gras ravioli, mini vegetables, thai bouillon & grilled sesame

Salmon chaufroid with watercress, horseradish remoulade & fresh herb coulis

Sand carrots, vanilla & orange aroma, acid emulsion

Scallops marinated, fermented long turnip, quinoa & cucumber water +6 euros

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John dory fish candied with bay leaf, baby artichokes, mayonnaise perfumed with truffle, vegetables

Lacquered sweetbread, white asparagus from Val de Loire, morels, vin jaune sabayon & veal juice +9 euros

Apicius duckling, mini crusty vegetables, duck juice with dates

Grilled mackerels, japanese rice, candied egg yolk & leeks, vinaigrette

Pearled barley risotto, parmesan cheese & candied lemon, smoked eel Ikejime, fennel foam

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

Lemon & lime entremets, tapioca with kaffir lime, buckwheat, bergamot orange sorbet

Hazelnut & white chocolate fondant, almond praline & candied oranges, yogurt sorbet

Namelaka chocolate Caraïbes, vanilla chiboust, grué cocoa tile, Tahiti ice cream +6 euros