

# MIURA

A la carte Menu Starter / Main course / Dessert 65 euros

Degustation menu in 6 services 90 euros *(dinner only, before 9pm)*

Food pairing +70 euros

Starter 23 euros / Main course 36 euros / Dessert 17 euros

## Appetizer

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

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**Sea bream** chaud-froid with **tarragon**, candied egg yolk, **white asparagus** & aubergine

**Duck foie gras ravioli**, candied **celery** & **morels**, crouton & creamy poultry juice +6 euros

**Peas velouté** with **marjoram**, tapioca, beetroot & ginger gel, black olive powder

**Amberjack carpaccio**, **quinoa** & **cucumber** with lemon, creamy **avocado**, black garlic & shrimp bisque

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**Chateaubriand beef fillet**, candied **shallots** with apple juice, lardo di Colonnata & pomme Anna, beef juice

Grilled **mackerels**, **green asparagus** from Val de Loire, **fingerling potatoes** & **salmon eggs**, soy-lime sabayon

**Turmeric risotto**, thyme & courgette, **finger lime**, Parmesan & grilled almonds emulsion

**Sweatbread** with onion crust, **carrots** mousseline with **foie gras**, mini carrots & white onion gel +11 euros

Marinated **sea bass with miso**, **brocolettis**, lotus roots, veal juice with Porto caramel

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

**Mayan Red 70% chocolate** tartlet, salted caramel, **tonka** bean, praline sauce & ice cream

**Mango & coconut** dessert, **yuzu**, meringue & verbena ice cream

**Strawberry Cléry**, creamy **lemon** & **pistachio** fondant, basil lemon sorbet +5 euros