

# M I U R A

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 20 euros

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Smoked **sardines makis**, **avocado**, mango & coriander, vinaigrette & miso emulsion

**Sea bass carpaccio** & **lentils** from Puy, gin jelly, olive oil ice cream, lemongrass flavour +6 euros

**Carrot velouté** with rosemary, quinoa, **pears** with **Saké**, young herbs & pine nuts

**Duck foie gras ravioli**, grilled **corn** coulis, duck breast fillet, chervil & onion pickles

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Agria's **gnocchi**, **artichoke** & **black truffle**, veal juice & parmesan cheese

**Sweetbread**, **white asparagus**, **morels** & juice +15 euros

Oriental grilled **octopus**, **vegetables tagine**, dates, spicy bouillon with saffron

**Duckling fillet**, celerisotto with **shitake**, beetroot gel, poultry juice with Porto

**Monkfish** at low temperature, sprouting **spinach** & roasted **salsify**, chorizo-hazelnut condiment

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

**Lemon & blood orange pie**, almond & Timut pepper praline, sorbet

**Mayan Red chocolate**, streusel, crèmeux & chocolate sorbet +5 euros

**Vanilla & pecan nut rice pudding**, salted butter caramel, gavotte, yogurt sorbet