

# M I U R A

A la carte Menu Starter / Main course / Dessert 48 euros

Degustation menu in 6 services 75 euros *(dinner only, before 9pm)*

Food & Wine +55 euros

Starter 17 euros / Main course 29 euros / Dessert 15 euros

## Appetizer

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

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Soft-boiled egg, green asparagus cream with lime & tarragon, salmon caviar & candied egg yolk

Sea bream tartar, tahini vinaigrette, honey & coriander, cucumber jelly & chickpeas

Duck foie gras ravioli, small spring vegetables & thai bouillon

Crab-rhubarb, cauliflower mousseline with cannellier leafs, buttermilk with herb oil +6 euros

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Lamb, artichoke, pak choi & pequillos, juice with anise

Pearled barley risotto with corn & veal juice, Colonnata bacon, morels, turnip emulsion & parmesan

Lacquered sweetbread with lemongrass, peas, veal juice with orange +11 euros

Smoked sardines, tomatoes with vanilla & red onions, gnocchi with basil, beurre blanc

John Dory candied with bay tree, white asparagus, aubergine-black beans, fried capers, potatoes with wild garlic

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Munster, cumin infusion & beer freeze, honey biscuit

Strawberry, verbena & lime bavaroise, poppy seed & sorbet

Caribbean chocolate, tea infused entremet, chocolate cornflake cakes, matcha tea ice cream +6 euros

Grapefruit supreme, shortbread biscuit, creamy ginger, Japan pearl with kaffir lime, bergamot sorbet