

MIURA

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

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

Food pairing +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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Freezing peas velouté, crumble, mini vegetables, peapod jelly & black sesame

Smoked haddock & winkles with peaches, avocado & pink peppercorn, **olive oil sorbet** +6 euros

Duck foie gras ravioli, ras el-hanout emulsion & beef bouillon

Red mullet, young vegetables macedoine with rouille, rock fishes in thin jelly & samphire

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Roasted pollack with seaweeds, provençal vegetables, fennel salad with strawberries & bottarga, beurre blanc

Free range chicken supreme "Apicius", artichoke, green asparagus, spelt & tomme siphon, cherry juice

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

Lacquered sweetbread with Porto, cappelletti with spring vegetables, potatoe with **Bellota** +11 euros

Candied monkfish, tarragon, girolle fricassee & tomatoes marmalade, veal juice

Goat's cheese from **Mr Fabre**, playing with textures & maturing, tomatoes-basil sorbet

Raspberries, blueberries & coconut, almond streusel & white chocolate, sorbet

Caribbean chocolate, praline hazelnut-kaffir lime entremet, cocoa biscuit & hazelnut ice cream +6 euros

Apricot with thyme, pistachio praline, lace crepe & yogurt sorbet

Net prices in euros, taxes & service included.

We provide information on allergens