

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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Sea bass carpaccio, artichoke, vanilla olive oil, mint pine nuts & citrus zest

Agria potatoes velouté with hazelnut oil, iced leeks, salmon eggs & black truffle + 6 euros

Candied beetroot, pork with caramel & green cabbage, mashed pickles, vin jaune sabayon

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

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Breaded scallops with fried onions, spinach with sweet onions, Champagne sabayon

Marinated beef fillet, braised beef cheeks cannelloni, brocoletti & black garlic, carrot mousseline with foie gras

Lacquered sweetbread, salsify tagliatelle, grapefruit & finger lime condiment, coriander sprout +9 euros

Roasted monkfish with pepper, creamy risotto with saffron flavour, grilled supions, veal juice

Crosnes & turnip fricassee, pears, Beaufort cream, carmine, Barolo reduction

Caramelized mango with Sichuan pepper, coconut & white chocolate dessert with Kaffir lime

Creamy chocolate dessert, fennel seeds financier, candied orange, Guérande salt ice cream +5 euros

Yellow kiwi with coriander, streusel almonds coulis, lemon tile, sorbet

Goat's cheese from Mr Fabre, playing with textures & maturing, dried fruits, honey ice cream