

MIURA

A la carte Menu Starter / Main course / Dessert 69 euros

Degustation menu in 6 services 95 euros *(dinner only, before 9pm)*

Wine pairing +70 euros

Starter 24 euros / Main course 38 euros / Dessert 18 euros

Appetizer

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

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Duck foie gras ravioli, **celerisotto** & **black trumpet**, veal juice & parmesan cheese emulsion

Chestnut velouté, caramelized **onions** & crunchy **vegetables**, **black truffle aroma** from **Périgord**

Langoustine tartar, creamy **artichoke**, **finger lime**, olive oil & Espelette pepper ice cream +6 euros

Tuna teriyaki, **buckwheat** salad with coriander, **horseradish**, soy-lime sabayon & pineapple emulsion

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Black truffle from **Périgord risotto**, marrow & chicory, candied egg yolk & parmesan cheese, veal juice

Lacquered **sweetbread**, **lobster gyoza** with **spinach**, **salsify**, reduced juice & **Sauternes** bisque +11 euros

Vosges quail with **foie gras** & grape, green cabbage with lard, lemongrass emulsion

Scallops with **beef marrow**, **parsnip** mousseline, roast chicken juice & **black truffle** from **Périgord** +7 euros

Roast **sea bass**, grilled **squid** with parsley, spinach & carrots, **truffle beurre blanc**

Mango & coconut tart, passion fruit jelly, sesame sponge cake & exotic meringue, sorbet

Lemon cheesecake, candied Buddha's hand, citrus fruit & yogurt sorbet

70% Mayan Red chocolate & **vanilla** entremets, pecan nut praline & salted butter caramel, ice cream +6 euros

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