

M I U R A

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, turnips, veal juice with **Porto**, lemongrass emulsion & coriander oil

Tomato gazpacho, quinoa & black garlic, **burrata**, burnt bread & **summer truffle** +5 euros

Veal tartare, beetroot & **rhubarb**, tarragon & ginger mayonnaise

Pissaladière, XXL Cantabrie **anchovies**, basil, black olives & herbes de Provence aroma

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Duckling fillet with spices, **carrots** millefeuille, **girolles** & corn, poultry & grape juice

Agria's gnocchi & peas with sage, **mimolette** & caramelized **shiitake** with soy

Smoked sardine sashimi, avocado, **peach**, **zucchini** & **eggplant**, virgin sauce with pine nuts

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

Roasted monkfish, **artichokes** & potatoes, sorrel, lardo di Colonnata, beurre blanc emulsion with chives

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

70% Mayan Red **chocolate tart**, candied **sweet peppers**, cocoa biscuit, Espelette pepper & **Tahiti vanilla** ice cream

Solliès fig, vanilla bavarian cream, **lemon** entremets, meringue & **Chartreuse** ice cream

Apricot tatin, biscuit, **puffed rice**, praline, rosemary emulsion, **white chocolate** & pistachio ice cream +4 euros