






STUDIO

MIRAMAR




CLUB MIRAMAR MENU

STARTERS




Jerusalem artichoke cream, artichokes, confit pork jowl and black chanterelles 





Pumpkin raviolis with red pesto and parmesan shavings    

Salmon tataki with black sesame, furikake and crunchy kombu      

Caviar lentil salad, "pico de gallo", grapefruit and smoked eel   

MAIN COURSES





Seafood rice with cuttlefish, mussels and shrimps   


Fish of the day with American sauce, mussels and mashed potato    

Suckling pig with mango chutney, Portobello and pearl onions (Suppl. 7€)

Beef tataki with Thai marinade, roasted potato and mini frissé salad   

DESSERTS

Brioche with coffee ice cream    

Warm apple pie with vanilla ice cream    

Carrot cake    

Fruit salad

Handmade ice cream to choose 

Bread and water included

Price: 30€ per person – VAT Included

Available Monday to Friday at midday

 GLUTEN  DAIRY  SOY  NUTS  CRUSTACEANS  SEAFOOD  MUSTARD  FISH  SESAME  SULPHITES  EGG