

STUDIO

MIRAMAR

TAST MIRAMAR

Appetizer

Coca with porcini mushrooms, ham, and nuts,
served with a bouquet of arugula and sun-dried tomatoes



Grilled octopus with prawn carpaccio and smoked cauliflower



Angus beef ribs cooked at low temperature with kale and porcini mash

French toast with caramelized hazelnuts



Petit fours

Bread and water included

Price: 60€ per person - VAT included

It can only be served to all diners at the table to ensure adequate time between courses.
Tast Miramar courses with specified allergens can be adapted to each diner preference.

DAIRY PRODUCTOS MOLLUSKS SOY GLUTEN EGG NUTS