


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

 GLUTEN  DAIRY  SOY  NUTS  CRUSTACEANS  SEAFOOD  MUSTARD  FISH  SESAME  SULPHITES  EGG