STARTERS

Teardrop peas in green salsa, grilled baby squid and coriander	€ 21,00
Duck liver foie cured in salt with truffle bread	€ 19,00
Miba Waldorf salad (vegetarian)	€ 14,00
Scallops, tom yum, caviar and fennel	€ 25,00
Razor clams with spinach stew, beetroot and katsobushi	€ 16,00
Mackerel, green beans, artichoke and hollandaise sauce	€ 15,00
Baby broad beans, panceta, meat and bean stew sauce	€ 15,00

VEGAN

Artichokes, almonds and vanilla	€ 14,00
Seasoned adora tomatoes with avocado	€ 10,00
Falafel with sweet potato and rocket pesto	€ 14,00

FISH

Croaker, smoked celeriac and green chillies in vinegar	€ 21,00
Sea bass, hot cheese, black garlic and frozen powder	€ 25,00
Glazed tuna back cheek Thai salad and potato	€ 24,00

MEAT

Beef cheek in Pedro Ximénez, aubergine and pickled vegetables	€ 19,00
Suckling pig, spicy chocolate salsa, coffee and lettuce heart with crispy tongue	€ 24,00
Char-grilled beef tenderloin, black truffle and Guinness	€ 33,00

SIDES

Basket of French fries	€ 6,50
Bowl of stir-fried vegetables with sesame	€ 6,00

DESSERTS

Mature cheese cake	€ 8,00
Honey	€ 12,00
Cherries, mascarpone and tonka beans	€ 9,00

sulphites soya gluten fish molluscs sesame seeds milk crustaceans egg tree nuts peanuts celery mustard lupin