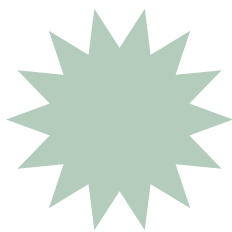


MIRAE

BY MAURO COLAGRECO



A JOURNEY THROUGH THE MEDITERRANEAN

Mauro Colagreco and his team invite you to take a journey along the Riviera, from Genova to Saint-Tropez — to explore its land and sea, and to rediscover, with a contemporary touch, the iconic recipes and flavors that have shaped the culinary heritage of the coast.

In constant evolution, the dishes on our menu are crafted in harmony with the seasons, the catch of the day, and the harvests from our local producers.

The menu is likely to evolve with the seasons, depending on what arrives and the Chef's inspiration.

STARTERS

Burrata from Puglia

Peas, mint, preserved lemon, arugula, and parmesan

28

Artichoke salad

Bottarga, arugula, parmesan, citrus vinaigrette, pistachios

26

Gamberoni Carpaccio

Citrus vinaigrette

38

Zucchini Blossom Fritters

Salsa verde

26

MAIN COURSES

Trofie with pesto

28

Linguine alle vongole
Menton lemon, parsley

35

Orecchiette with Menton lemon
Lobster Bolognese
(Sturia osciètre extra charge 25 euros)

44

Ligurian-style Mediterranean wild fish
(depending on the catch)
Trompette zucchini, purple artichokes, broad beans, potatoes,
tomatoes, olives, garlic, and capers

47

Gratinated Vegetable Millefeuille
Vierge sauce with Provence herbs

30

Petits farcis
Provençal-style

35

« Catch of the day »
Mediterranean wild fish
Grilled with aromatics, sautéed purple artichokes

20 euros / 100 gr

DESSERTS

White Chocolate Cream
Strawberry sorbet

16

Citrus Panna Cotta

16

Tiramisu

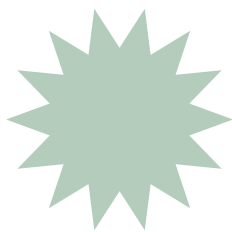
16

Crème brûlée
With verbena

16

Chocolate Mousse
Crunchy dried fruits

16



GOOD TO KNOW

List of possible allergens: Gluten, Crustacean, Egg, Peanut, Soy, Dairy, Nuts, Celery, Mustard, Sesame, Sulphites, Lupin, Shellfish, Mollusc. Please let us know your allergies so we can accommodate.

Meat origin: France. Honey origin: Italy.
Cacao origin: Sierra Leone.



Net prices in Euros. VAT and service included.
Drinks not included