

MIRO

VALENTINE'S DINNER

Welcome Drink

Amuse Bouche

Valentine special hors d'œuvre

STARTERS:

Chest Of Love

Home-made pastry shell, pistachio veal patty,
coffee sauce reduction

Sweet Heart

Kirsch marinated salmon ceviche, cherry glaze,
zucchini slivers

MAINS:

Strawberry Fillet

Sous vide beef fillet medallions, strawberry infused,
dried elder rose petal, lemon whipped cream

Passion Fish

Sea bass roulade, passion fruit tartare, dried spring onion,
caramelized orange

DESSERT:

Pastry chef's Valentine speciality

€60 p.p

Please advise a member of staff about any dietary requirements or allergies