

MUTOS

STARTERS

S O U P S

SOUP OF THE DAY 7

VEGETARIAN BORSCHT 8
Vegetables stock / Pickled beets / Mushroom Dumplings

CHICKEN CONSOMME 8
Egg pasta / Carrots / Daikon

LOBSTER BISQUE 12
Lobster ravioli / Cheeves oil

S T A R T E R S

OYSTERS 4
Please ask the waiter for variety

ROOT VEGETABLE SALAD 12
White bean paste / Pumpkin sauce / Crispy rye bread

BURRATA & BEETS 13
Burrata cheese / Preserved lemon sauce / Dukkah

POKE BOWL 13
Tuna / Rice / Avocado

SALMON CARPACCIO 13
Label Rouge salmon / Citrus sauce / Melba toast

BEEF TARTAR 16
Tomato essence / Hazelnuts / Pecorino romano

SCALLOPS 16
Pumpkin puree / Blood sausage / Caramelized apple

NICOISE SALAD 18
Tuna steak / Quail egg / Kalamata olive / Anchovy

TERRINE OF FOIE GRAS 19
Pickled pears / Ginger jelly / Brioche

MAINS

STEAK CUTS

T-BONE / 100 g

20

NEW YORK STRIP / 300 g

40

RIB EYE / 300 g

55

FILET MIGNON / 200 g

60

EXCLUSIVE CUTS

NEW YORK STRIP / USDA Prime choice / 300 g

70

RIB EYE / USDA Prime choice / 300 g

80

WAGYU / Japan / 300 g

120

MUOS

MAINS

SPAGHETTI CARBONARA

Pasta di Gragnano
Iberico pork tallow
24 months aged cheese

15

LABEL ROUGE SALMON

Peas puree
Quinoa salad
Pine nuts

25

OCTOPUS

Roasted bell peppers
Hasselback potatoes
Caramelized shallots

30

LOBSTER CAPELLINI

Pasta di Gragnano
Tomato sauce
Dried pesto

35

RACK OF LAMB

Pistachios
Eggplant caviar
Glazed carrots

36

DOVER SOLE

Meuniere with almonds
Rough potato mash
Green beans

40

SHARING

BEEF WELLINGTON

For 4 people

200

SALT BAKED FISH

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Ask waiter

SUCKLING PIG

For 8 people

350

SALMON COULIBIAC

For 4 people

140

O R D E R I N A D V A N C E

MUFOS

SIDES

PLEASE CHOOSE TWO GARNISHES*

Wilted spinach
Mini asparagus
Padron peppers
Glazed mini beets
Caramelized carrots
Sautéed mushroom assorti
Hasselbeck potato
Salt baked potato with sour cream
French fries
Mashed potatoes with pork crackling
Mac & Cheese
Green vegetable salad
Mini romane
Cherry tomatoes salad

**Extra garnish 6€*

SAUCES

PLEASE CHOOSE SAUCE*

Mushrooms
Green pepper
Port wine sauce

COMPOUND BUTTER

Black peppers
Beurre Merchand de vin
Beurre d'Anchois
Beurre Colbert

**Extra sauce 4€*

DESSERTS

BAKED ALASKA

Ice-cream
Candied citrus fruits
Meringue

12

VALHRONA PINE CONE

Chocolate mousse
Nuts praline pasta

12

RASPBERRY SOUFFLÉ

Raspberry soufflé
with pistachio
ice-cream

10

MUROS