

OUR WELCOME ENTRÉES

ROSE-SHAPED SALMON AND ZUCCHINI
MINI EASTER CHEESECAKES
SALTED COD "BACCALÀ MANTECATO" CANNOLI

STARTERS

STEAMED ASPARAGUS,
PARMA HAM AGED IN VALDOBBIADENE, AGRETTI,
MIMOSA-STYLE EGG, SAVOURY CHANTILLY
AND AROMATIC HERB CRUMBLE
FRESH PEA VELOUTÉ,
LARD SEASONED WITH MOUNTAIN PINE,
CRUNCHY BASIL AND COUNTRY BREAD

FIRST COURSE

GRATIN RICOTTA GNOCCHI,
STUFFED ZUCCHINI FLOWERS
AND SPRING HERBS

MAIN COURSE

VEAL TENDERLOIN MILLEFEUILLE
WITH MOREL MUSHROOMS
PAN-COOKED DANDELION GREENS AND YOUNG ROSETTE HERBS
ROASTED POTATO WITH SPRING TRUFFLE

DESSERT

WHITE CHOCOLATE CRÈME BRÛLÉE,
STRAWBERRY COULIS,
COCOA NIBS CRUMBLE
AND VANILLA ICE CREAM
OUR HOMEMADE EASTER "FOCACCIA"



EASTER MENU 2025

€55 PER PERSON

MINERAL WATER AND COFFEE INCLUDED

WINES NOT INCLUDED

CHILDREN'S MENU AVAILABLE



 RESERVATIONS AND INFO: 347 9911615

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