

M I M O
A L G A R V E | Set Menu 325€/pax*
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AMUSE-BOUCHE

- Air baguette, "Pata Negra" ham
- "Ria Formosa" oyster, lard, pomegranate
- Atlantic bluefin tuna, kumquat

SCALLOP

- Persimmon, yoghurt, toasted pine nuts

PINK SHRIMP

- Almond, buttermilk, lime, caviar

BLACK TRUFFLE

- 63c^o egg, asparagus, miso

SOLE

- Topinambour, chanterelle mushroom, champagne, caviar

JAPANESE WAGYU

- Onion, wild herbs, mustard seed jus

CHAMPAGNE

- Raspberry, mint

PAIN PERDU

- Roasted pumpkin, almond, cinnamon

*With wine pairing. | Prices include VAT at the current legal taxes. Owner's discounts apply. | If you have any food intolerances or allergies, please inform us, and request a list of allergens.

