

lienzo



Pinceladas Menu

Snacks

Cannelloni with CAE-CV. certified *honey. (Bona Mel), 4 picos de Hoya de la Iglesia cheese and black garlic honey.

Roasted *parsnip panacotta certified by CAE-CV. (Saifresc) white *turnip certified by CAE-CV. (Saifresc), Calluna honey.

Eel terrine, alkalised *pumpkin and *pumpkin Arropyaki certified by CAE-CV. (Saifresc).

Petit Choux of Valencian hen.

Starters

Blue crab in aspic of *lettuce certified by CAE-CV. (Saifresc), crème fraîche with fermented and pickled *radish certified by CAE-CV. (Saifresc) and caviar.

Mini artichoke, *hazelnut CAE-CV. certified and coffee.

Duck gizzard, *carob certified by CAE-CV., *almonds certified by CAE-CV. and coca *dacsá certified by CAE-CV. in read leaf.

Smoked Aquanaria sea bass with plum chips woods, with *spinach certified CAE-CV. (Saifresc), foie micuit of its liver and sea bass sobrasada ravioli.

Main Courses

Low temperature lamb, *purple sweet potato gnocchi certified by CAE-CV. and black lemon foam.

Dessert

Urban honey, *thyme certified by CAE-CV. (Saifresc) and *lemon certified by CAE-CV. (Saifresc).

*All the vegetables; carrot, leek, onion, tomato (CAE-CV. Saifresc) with which we cook the sauces that accompany the meat dishes.

All the sauces we cook with are certified by the CAE-CV (Bras del Port).

***Product certified by the Organic Agriculture Committee of the CV.**



Menu available in all services.

€95 per person.

This menu is prepared with seasonal products and is subject to change.

Petit four is only served if coffee service is requested at the end of the experience:

Petit Four

*Tangerine Pie certified by CAE-CV.

*Carob financier certified by the CAE-CV.

70% Guanaja chocolate bonbon.

Our version of Cremaet.

If you want to try our most classic dish: Squid at low temperature, dashi, ginger, *garlic certified by CAE-CV.

(Saifresc) pickles and crunchy own ink can be added to the menu for €15 per person.

Only served to a full table.