

MENU
Cuina Oberta

~November 21 – December 1~

Menu available Tuesday through Friday for dinner service.

The **Visit València Foundation** will make a direct contribution of three euros for each menu sold to the Table 0 of the **Desde València para València** initiative, to raise funds in support of those affected by the DANA.

APERITIVO

Shrimp tea

STARTERS

(To share)

Brioche of smoked bacon and eel

Seasonal mushrooms with cured yolk and garlic chips

Grilled shrimps

MAIN

(To share)

Grilled duck confit served with mashed potatoes Robuchon style

ó

Grilled sea bass with peanut and lemon mole,
accompanied by grilled lettuce buds with mullet roe salt

DESSERT

(To share)

Warm and melting chocolate, hazelnut and speculoos cake

Buttered egg yolk custard

56€/person

VAT Included

Bread and drinks are not included.

Menu may vary according to market availability.

Available for full table.

Lisa negra