# Menú

26th June 2019

## Welcome cocktail

Cava brut and orange juice

#### Starters to share

- > Terrine of King Crab with crunchy corn and green peas cream
- Warm Crunchy Brik of Goats Cheese with caramelized tomato

### Main course

(To choose)

- Grilled fillets of Sea Bass with Asparagus cream
- Roast Lamb fillet (no bones) with honey and port sauce
- Rice cooked in the oven "Valencian Style" with vegetables and Tofu (v)

#### Dessert

## (to choose)

- Warm Puff Pastry with caramelized apple and vanilla ice cream
- > Warm Brownie stuffed with black chocolate and nuts with vanilla ice cream

#### Cellar

Red, white and rosé wine, beers, soft drinks, mineral water and coffee.

Please note that after the coffee service, all drinks must be paid for at the time of ordering.