

RESTAURANTE
EMPERADOR

Tasting Menu

Duck foie gras, tannings of Cabernet Sauvignon, chutney date toast
with granny smith

Crayfish and mushroom ravioli, spelette pepper sauce

Scallops with sweet potato brunoises, nuances of anise, fennel bulb and
Orange oil

Turbot Fillet, brunoised squid, juices with a squid ink

Authentic sirloin "Rossini" with foie gras escalope and perigourdine sauce

Valor Chocolate millefeuille, pistachio cream, red fruits, caramelized
pistachio

The Valencian citrus orchard, orange, lemon, orange blossom and lemon
leaf

★★★★★

