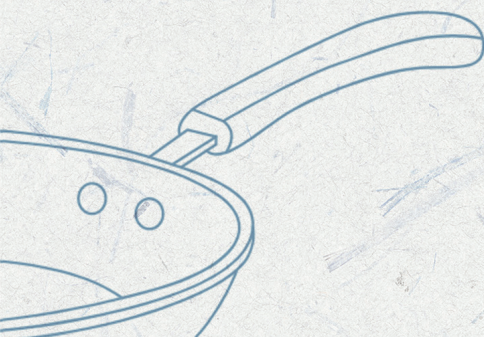




OUR MENU



montsant

HOTEL & RESTAURANTE

CLASSICS



Acorn-fed, foie gras and pine gel croquette

4.75 €

Soft croquette of acorn-fed ham with French duck liver and MontSant pine gel.



Sea urchin brioche with Cantabrian anchovy and herring roe

4.95 €

Uni salad, on lightly toasted butter brioche, golden Cantabrian anchovy and herring roe.



Citrus oyster

6.95 €

Gillardeau oyster, sweet and sour dressing, sea grape and citrus.



Coca de dacs, carabinero and tiger's milk with passion fruit and

7.95 €

Traditional coca from "La Safor" lightly toasted with Grilled prawn accompanied by a Peruvian dressing based on passion fruit and yellow chili.



Sweet pig's ear, shrimp and Peking mango sauce

6.50 €

Slow-cooked pig's ear and shrimp accompanied by a traditional Peking mango dressing.



Tuna stew on Japanese mantou

5.95 €

Tuna belly stewed in its own reduced juice and pickle tapenade on Japanese bread roll.



100% Sánchez Romero Carbajal acorn-fed ham

25.95 €



Cheese board

23.95 €

Selection of 6 cheeses accompanied by seasonal pairings.



MUST-HAVES



Cheese salad, Valencian pickles and truffle oil

Stracciatella of "mocadoret" cheese with Valencian pickles, green tomato in "samorra" sauce and truffle oil.

13.95€



Red tuna, sesame "ajoblanco" and miso tomato

Mediterranean red tuna on a sesame "ajoblanco" cream and grilled tomato with white miso.

17.95 €



Scallop, orange and ginger flan with jalapeño gazpacho

Galician scallop with ginger and Valencian orange flan with jalapeño gazpacho.

18.95 €



Foie spiral, apple and red fruits salmorreta

Duck liver "micuit" with caramelized apple accompanied by traditional sauce from Alicante with red fruits.

21.95 €



Lamb gizzards, squid, creamy ink and citrus yogurt

Lamb gizzards marinated in limoncello, on a fine cream of squid ink, squid and citrus yogurt dressing

17.95 €



Snapper, white bean broth and napicol

Atlantic red snapper accompanied by a white bean juice and candied local napicol.

21.95 €



Wild sea bass, pil-pil and seasonal greens

Sea bass fillet with pil-pil sauce from its own heads, accompanied by seasonal vegetables

22.95 €



Duck stew lasagna and smoked hollandaise

Slow-cooked duck with wonton pasta, smoked hollandaise and reduced juice.

22.95 €



Rabbit royal, chestnut cream and rabbit demi-glace

Classic rabbit royal, stuffed with foie and nuts, on a chestnut cream and finished with a rabbit demi-glace.

22.95 €



RICE



Senyoret rice

Seafoof and fish rice. Can be served dry or creamy.

18.95 €

Valencian Paella (under request)

Rice with rabbit, chicken, green beans, tomato and “garrofó”.

16.95 €

Baked rice (under request)

Rice with meat cooked in a clay pot.

17.95 €

Consulte nuestras sugerencias de arroces fuera de carta

DESSERTS



Cheesecake with red fruits

Light cream cheese with red fruits and butter cookie.

7.95 €



Citrus fruits from MontSant

25 varieties of Valencian citrus fruits presents in the gardens of MontSant .

6.95 €



Hazelnut, chocolate and coffee

Hazelnut mousse, coffee toffee, cocoa and toasted hazelnut.

8.95 €



Fluid cake

Liquid white chocolate cake with amaretto caramel and almond ice cream.

11.95 €

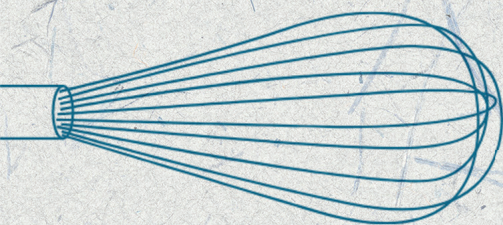
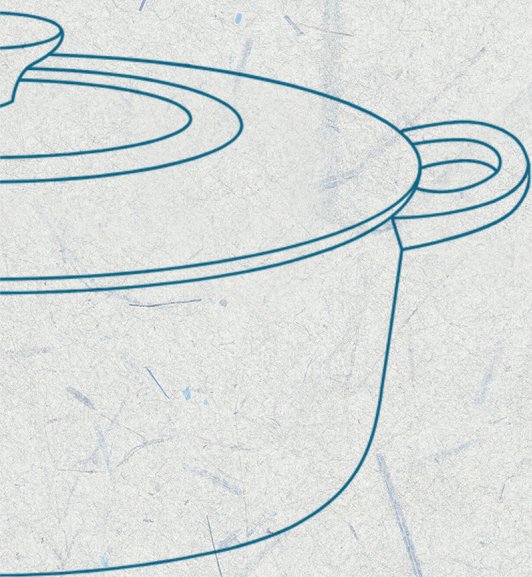


Bread service

A variety of 3 artisan breads, olive oil extra virgin and smoked butter.

4.50€

All prices include 10% VAT



montsant

HOTEL & RESTAURANTE