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## A La Carte

### Starters

Os à moelle, smoked herring 'bone' stuffed with veal tartare, bone marrow and cockle jus	23
Open ravioli of local oyster with hazelnut, BBQ lemon and briny veal shank velouté	28
Langoustine slowly cooked in duckfat, grated coffee and dashi Albufera	33
Jeruzalem artichoke, crispy and preserved, hand dived scallop and white Alba truffle	48

### Main dishes

Turbot braised with smoked eel, oxidized wine broth, crispy skin with caviar(30g) and herbs	83
Venison with Lardo di Collonata, green pepper and green olive à la puttanesca	48
Local hare with celeriac juice and walnut, grated mole madre	48
Wagyu grade 5 (100g) marsala sauce and wakame	123

Lunch menu 212 4-course 68€

Menu 212 5-course 108€

Menu 212 7-course 138€

In order to accommodate your wishes, we will take your personal preferences into account Please inform us of any dietary requirements you may have