

Essence

A tribute to flavours that awaken memories, transformed with the finesse of haute cuisine. A Christmas revealed in every nuance, celebrating the nobility of raw ingredients in their purest splendour.

WELCOME BITES

Iberian ham croquette
“Fish & Chips” La Perfumería’s twist
Beetroot faux truffle

STARTERS

Pumpkin and orange cream
With Grilled Scallop and its 'Vegetable Crackling'
Oxtail Cannelloni
With Truffle-Infused Béchamel and its Own Jus

MAIN COURSES

(To choose)

Iberian pork cheek
Braised in red wine, served over creamy potato
Creamy boletus rice
With seared foie gras cubes

DESSERT

“Tarte Tatin” deconstructed
Isomalt crystal and golden sparkles

Bread and coffee

*Drinks not included



LA PERFUMERÍA
— RESTAURANT —

60€

For groups of 6 or more people.



Celebration

A journey into a more sophisticated and celebratory cuisine. A qualitative leap through refined ingredients and creations that surprise and delight.

WELCOME BITES

Inverted nigiri with Santa Pola prawn
Escalivada balloon with Santoña anchovy
Tronchón cheese rock with pesto

STARTERS

“The Garden Canvas”
Pumpkin quenelle with autumn consommé
Grilled artichokes
With cured free-range egg yolk and ham broth

MAIN COURSES

(To choose)

Lamb medallion with 'All i Pebre'
Served on toasted brioche
Creamy scarlet prawn rice
With its essence poured tableside

DESSERT

Toasted white chocolate cream
With Saffron and Seasonal Mandarin

Bread and coffee

*Drinks not included



LA PERFUMERÍA
— RESTAURANT —

80€

For groups of 6 or more people.



Tribute

Our ultimate gastronomic experience. An eight-course journey through cutting-edge cuisine, technique and the most exclusive ingredients.

WELCOME BITES

Jerusalem Artichoke Royal
Red Prawn on Chilled Fennel Velouté
Foie Toffee and Almond Nougat

STARTERS

Onion and Truffle Cream
With Golden Puff Pastry and Orange Smoke
Warm Norway Lobster Carpaccio
With Iodised Citrus Vinaigrette

MAIN COURSES

(Lunch suggestion)
Citrus-Infused Confit Sea Bass Fillet
Creamy Pigeon Rice in Two Cookings, Valencian Style
(Dinner suggestion)
Citrus-Infused Confit Sea Bass Fillet
Albufera Duck Cured with Bitter Orange Sauce

PRE-DESSERT

Mandarin Sorbet with White Chocolate and Rosemary

DESSERT

Chocolate and Hazelnut Textures with a Praline Heart

Bread and coffee

*Drinks not included



LA PERFUMERÍA
— RESTAURANT —

110€

For groups of 6 or more people.

