



THE LEADING HOTELS  
OF THE WORLD®

MedLuxe  
Experiential

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# HOTEL LAS ARENAS – A Day With Chef Ricard Camarena



## **1<sup>st</sup> stop: Central bar**

Located inside the iconic Valencia's Central Market, Europe's biggest and most spectacular art nouveau food market. There, we will have breakfast with Ricard and will discover the best products in Valencia for a superb gastronomical experience



## **2<sup>nd</sup> stop: Ricard Camarena Lab**

In the modernist gastro market of Colón (built in 1916 and one of the most emblematic places in Valencia), Ricard Camarena has his Laboratory, a mix of a R&D laboratory and cookery classroom, where we will have together with Ricard and his staff an exclusive and private show cooking lesson



## **3<sup>rd</sup> stop: Ricard Camarena restaurant**

1 Michelin Star and 3 Repsol suns -; for a perfect end finally at the newest contemporary Art Museum of the city, Bombas Gens. Guests will enjoy a wonderful gastronomical menu cooked by Ricard Camarena and his team



Experience based in 2 clients

### **Included:**

- Full day experience with the Michelin-starred chef Ricard Camarena.
- Full day interpreter escort guide (English speaking).
- Breakfast at Mercat Central with visit to the Central Market.
- Show cooking at the LAB of Ricard Camarena at Colón modernist gastro market.
- Michelin-starred menu at Ricard Camarena restaurant at Bombas Gens Art Centre with snack and 6 dishes cooked by Ricard and his team.
- Private transfers to Bombas Gens (Taxi) (part of the experience will be done by walking). If clients want a car at disposal instead of the taxi the total cost of the experience will be increased by 620€.
- A present from Ricard, his book "Caldos" (Broths) and a bottle of "Letern" (anchovy essence).

Availability: Tuesdays to Thursdays. Availability on request subject to Ricard's agenda.

Not included: other services not mentioned above.



# HOTEL MONTE MULINI – Gastronomy Experience

## Tasting of seafood delicacies

Experience the divine taste of the sea by tasting seafood delicacies, shells and fish fresh from the depths of the sea, and enjoy the unique taste and nature of the protected landscape of the Bay of Lim.

Includes: tasting of shells and fish grown in the Bay of Lim.



## Truffle tasting and truffle products

Try a true gastronomic delicacy - Istrian truffles paired with several tested combinations at autochthonous locations in inner Istria.

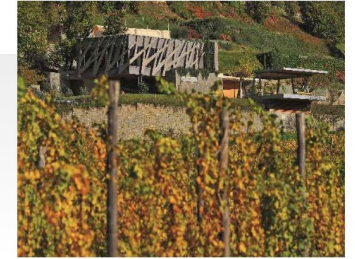
Includes: finger-food cheese with truffles, finger food with prosciutto, homemade "fuži" pasta with truffle sauce, homemade bread, olive oil, deep-fried doughnuts ("fritule"), and a glass of white and red wine.



## Wine tasting in Istrian wine cellars

Visit the wine cellars of first-class Istrian wine makers, who will offer their expert knowledge on the wine making process, leading you through the tasting of multiple types of wine with snacks.

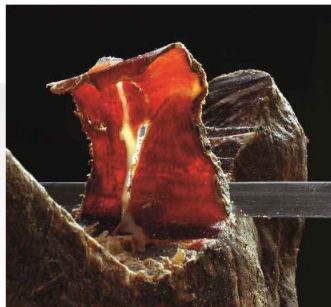
Includes: a visit to the wine cellars, presentation of the winery and wine, a tasting of 3-4 types of wine with cheese, bread and olives.



## Tasting of prosciutto and other home-made dried meat products

Have you ever wondered how the traditional Istrian prosciutto, as well as ombolo, sausages and bacon, are made? We are taking you to see the traditional production process and to experience their unique taste along with a glass of white wine.

Includes: a visit to prosciutto maker, tasting of Istrian dried meat products on a platter: prosciutto, bacon, sausage, ombolo with a spread and 2 dl of wine.



## Hunting for truffles and truffle tasting

Our trip takes us to an area in Istria known for its truffle habitat - the valley of the Mirna River in the Motovun Forest, and the area around Buzet, the town of truffles, and the Valley - the world truffle centre, where the largest truffle in the world has been discovered and recorded in the Guinness Book of Records.

Includes: a demonstration of truffle hunting in its original habitat by a truffle hunter and a truffle dog, tasting includes: omelette or fuži with truffles, fresh bread, olive oil, a glass of red wine, and fritule. Duration: 1 hour.



## Visit to an oil mill and olive oil tasting

We are taking you to an oil mill where you can witness the production process of Istrian extra virgin olive oil, whose quality has been celebrated since the Roman era. There you will have the opportunity to taste multiple types of olive oil with snacks.

Includes: visit to an oil mill and tasting multiple types of olive oil with snacks and 2 dl of wine.



## HOSTAL DE LA GAVINA - Discover Costa Brava Historic Walking Path **Camino de Ronda**



Camino de Ronda is a seaside path that crosses the abrupt sea coast of Costa Brava between the villages of Blanes and Portbou. It is a historic path that was created with the basic functions of communicating the villages, beaches and creeks. The historic coastal path of S'Agaró was built by the founder of Hostal de La Gavina Josep Ensesa Gubert and became the first section of this popular promenade that goes along the entire Costa Brava. Here you will enjoy one of the most beautiful unspoiled spots of the Costa Brava. This section runs from S'Agaró bay by the Hotel to Sa Conca beach. A unique mediterranean experience.





# HOTEL DE PARIS MONTE-CARLO / HOTEL HERMITAGE MONTE-CARLO's THE MEDITERRANEAN AT YOUR FEET...



**Chef Patrick Laine**

## Calypso lunch menu and afterwork oenology session at ÔMER



TERRASSE



CUISINE MÉDITERRANÉE



VUE MER



CUISINE DE PARTAGE



VOITURIER /PARKING

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Ideal for a first discovery of the restaurant or simply for a business lunch, the Calypso menu has something for everyone. It is available in two or three courses: meze+main / main+dessert or meze+main+dessert.

With a view to presenting a menu that changes according to the rhythm of the seasons, chef Patrick Laine designs recipes full of colour and flavour: The *Green asparagus, tapenade and Parmigiano Reggiano*, the *Tortillitas, Romesco sauce* and the *Fistik kebab, romaine hearts, cucumber, confit tomatoes & raw early vegetables, etc.* For those who wish to finish on a sweet note, the *Iced blood orange with spices* is perfect for cooling the palate.

At nightfall, the Wine Circle comes alive. In the middle of the room, around the solid wood tasting table, head sommelier Mathias Negro takes great pleasure in guiding guests off the beaten track by introducing them to amazing local wines.

The idea? To compare the same grape variety grown in different climates.



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