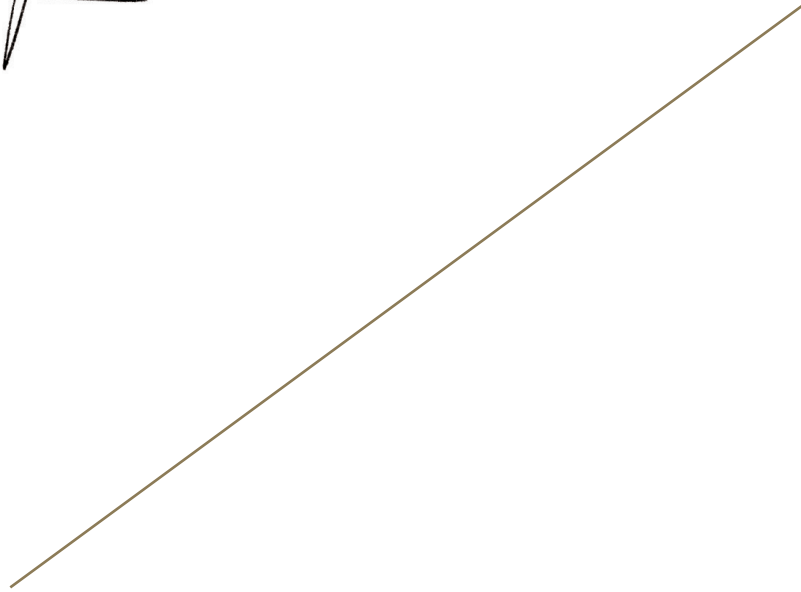


*“The whole philosophy of my kitchen, as in art and in life,
revolves around obtaining happiness.
Entering my restaurant means being willing to
live a gastronomic experience of happiness”*

Ramón



FREIXA'S UNIVERSE

Product, technique and feeling to communicate, provoke and excite.
Let yourself be seduced by our universe.

PRELUDE

Shrimp cornet with spicy Brava sauce.
Lettuce cupcake with cured quail yolk, anchovies and acid leaves.
Inspired by a Pavlova: juniper, spiced lychee martini and coconut.
Sweet potato croissant, milk skins and beluga amour caviar.
Crispy piquillo pepper filled with cod brandade and romesco sauce.
Cold onion soup, bread and thyme.
Txangurro omelet that traveled to Asia with an air of vermouth.

HERITAGE

Ramón's father's breads (Josep María Freixa) and their accompaniment:
our freshly ground pepper. Extra Virgin Olive Oil – Arbequina (Castillo de Canena);
Mediterranean salt and Isigny butter.

SEQUENCES

The purity: different combinations of Jerusalem artichokes, crayfish subtly caressed
with java peppers and almond pilpil.

The mushroom that fell in love with a coral. Roasted and lacquered Montseny Chestnut mushroom.
Sea and land juices.

Oyster, avocado, spring onion whey and galanga oil.

Translucent Balfegó **tuna** “canelón” with its civet, citrus fruits, **bone marrow** sauce and **toasted yeast**.

Elvers with “no carbonara” sauce and pork belly.

Between two seas: Monkfish in black habit and **lobster** with Sardinian fregola and lilacs.

Grilled **roe deer** loin with autumn fruits and strawberry tree with calvados.

Brioche stuffed with **wild pigeon** and its breast cured with amontillado.

Wild rabbit with snails.

Duality of **Olavidia and Stilton cheese** with “tocino de cielo”, endive and Paris mushroom salad.

SWEET MOMENT

Red fruits, strawberry kefir snow, cheesecake sponge and roasted rhubarb with chartreuse.

Cookie **nougatine** millefoglie, **banana** and caramel. **Vanilla** ice cream.

A walk around the world through chocolate.

Europe 35%: Almond, thyme, and olive. América 85%: corn and peanut.

Asia 74%: smoked curry and Szechuan pepper. África 63%: coffee of Kenia.

Oceania 35%: salted macadamia praline.

SWEET EPILOGUE

Pistachios beignet Toffee - Chocolate – Vanilla.

Bombóm and Chocolate “Bómbolas”.

The menus should be served for the entire table.

Price per person: 220 | With wine pairing (110): 330 | Water service: 5 | VAT included

DISCOVERING RFM

Gastronomic proposal that flows smoothly and continuously.

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The menus should be served for the entire table.

Price per person: 160 | With wine pairing (75): 235 | Water service: 5 | VAT included