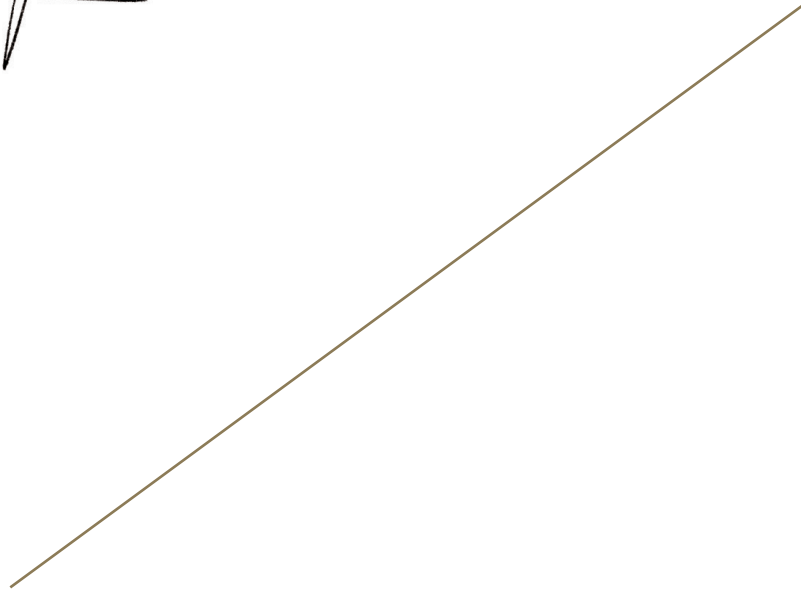


*“The whole philosophy of my kitchen, as in art and in life,
revolves around obtaining happiness.
Entering my restaurant means being willing to
live a gastronomic experience of happiness”*

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.
Our version of a Spanish potato salad: vegetable cupcake, anchovies, tuna, and vanilla potato.
Inspired by a Pavlova: juniper, spiced lychee martini and coconut.
Crystal bread, iberian tomato and Vic sausage.
Crispy piquillo pepper filled with cod brandade and romesco sauce.
Cold onion soup, bread and thyme.
Creamy crab omelette with vermouth air.

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

Evoking the **almond blossom**; Raw almond royale, amaretto, and amour beluga caviar.
(Fina Puigdevall and Martina Puigvert. Les Cols)

Pea from Maresme with “Spanish black sausage”, cod tripe, and breadcrumbs.
Green as I want you green; **Asparagus** in different textures, **lettuces**, halophytes, pistachio
miso, and herring roe (2011).

Creamy venere rice with mushrooms, “bomba” rice socarrat with
red Palamós prawns and velouté soup.

Surf and Turf: translucent Balfegó **tuna** “canelón” with it's civet, citrus fruits,
bone marrow sauce and **toasted yeast**.

Fish with an “r”: **Cured monkfish** with seawater and seaweed; **sea stingray** with “colorá”
duck fat and pepper glaze. Tiger nut, seaweed and “horchata”. (Cooking Happiness)

Iberian **suckling pig**, fruit salad and bitter herbs.
Duality of **Olavidia and Stilton cheese** with “tocino de cielo”,
endive and Paris mushroom salad.

SWEET MOMENT

Toasted **bread** with walnuts, **jerusalem artichokes** ice cream, roasted **celery**
with smoked té, lemon and pear jam.

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

Flowers and herbs: **Tainori chocolate** supreme **64%** with creamy lavender;
Abinao sorbet 85% and rosemary; **Caramelia 36%** with lemon thyme;
Ivore 35% with elderflower liqueur. Creamy tarragon.

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