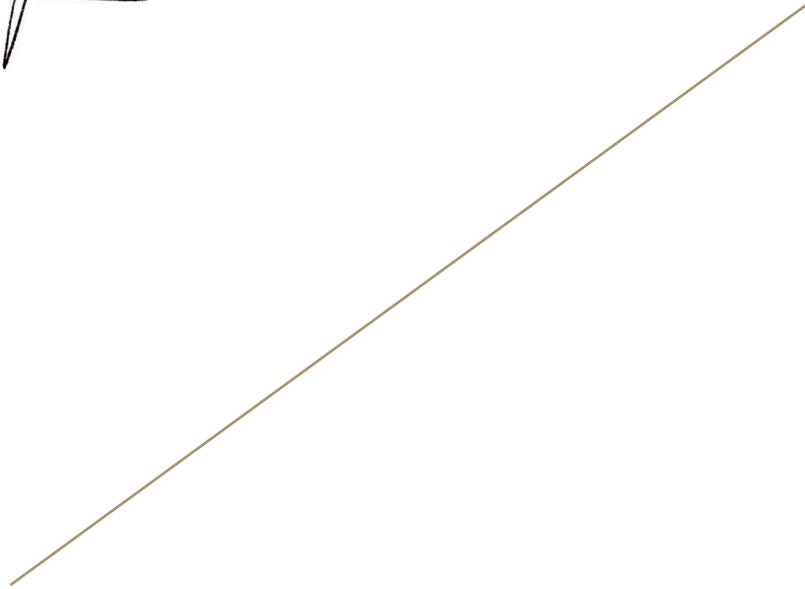


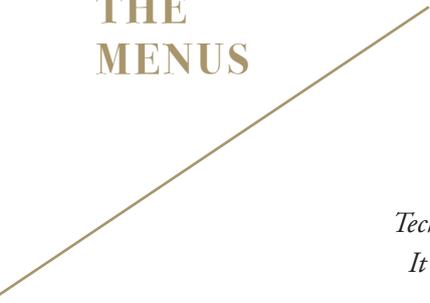
*“Cuisine is art.  
And as such it has to communicate,  
provoke and excited, for good or for bad.  
It cannot leave you indifferent”*

*Ramón*



<b>Porcini Mushroom</b> and tuber melanosporum Cookie with sweet garlic.	55
<b>Perfect</b> of artichokes, <b>crab</b> , truffles and fennel.	55
<b>Surprise truffle</b> with romaine, stranger herbs. Potato Puff pastry with anchovies and truffle.	60
<b>Cod Tripe Omelette</b> with Santa Pau beans, ratatouille and olives.	43
<b>Seaquake:</b> codium curd, oyster cooked in pine paper with marine “mojo”; iodized translucent soup.	55
<b>Socarrat</b> rice with <b>red king prawn</b> , cream chard with smoked bacon.	60
<b>Baby Eel</b> and tubers of winter, pesto with cabbage crystal.	60
<b>Solefish</b> in a black dress with green pods and zucchini, Seaweed suquet like a trip to Thailand.	48
Our traveler cannelloni inspired by a <b>Peking duck</b> .	45
Confit <b>Iberian suckling pig</b> with “coca de chicharrón” and peppers.	55
<b>Royal Hare 2020</b> , quince and pumpkin angel hair. A binomial: Comté cheese and truffle.	65
<b>Our selection</b> of 5 refined <b>cheeses</b> with their jams and contrast.	25
<b>Sweet moment:</b> the selection of dessert.	25

# THE MENUS



*Technique is what you learn for a dish, conceived as a story, make a sense.  
It is always at the service of the product and the feeling for the speech and  
the gastronomic proposal flow smoothly and continuously.  
Surrender and let us seduce you.*

## EXPERIENCE MENU

20 moments divided as stories in each course.

Price per person: 150

With wine paring (70): 220

## THE HOMAGE: GRAN FRX

A soft and continuous trip through our universe  
in 25 moments.

Price per person: 180

With wine paring (90): 270

Every menu has a different length. As we want you to enjoy them properly, our menus must be ordered only until 14:45 and 21:45 during the lunch and dinner services. Out of these times you can choose the dishes "a la carte". The menus must be served for the whole table and it will be conformed from "a la carte" dishes.

