

*“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

DISCOVERING RFM

Gastronomic proposal that flows smoothly and continuously.

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.
Crystal bread, iberian tomato and Vic sausage.
"Calçotada": crispy romesco with roasted catalonian spring onion.
Winter cold soup: onion, bread and thyme.
Red partridge cevit with cabbage.

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. Mediterranean salt and Isigny butter

SEQUENCES

Whole pod with raw peas and consommé from the pods.
(Carme Ruscalleda y Raul Balam / Moments Barcelona)
Spring mushrooms ragout, **pork trotters, cockscomb** and spinach.
Creamy **venere rice** with mushrooms and spanish black sausage, "bomba" rice socarrat with **red Palamós prawns** and velouté soup.
The luxury of simplicity: **Roasted sea bass** with shellfish stew, "Basque country" white beans and brussels sprouts.
Iberian **suckling pig**, fruit salad and bitter herbs.
(Cooking Happiness)

SWEET MOMENT

Toasted **bread** with walnuts, **jerusalem artichokes** ice cream, roasted **celery** with smoked té, lemon and pear jam.
Flowers and herbs: Tainori chocolate supreme 64% with creamy lavender;
Abinao sorbet 85% and rosemary; **Caramelia 36%** with lemon thyme;
Ivove 35% with elderflower liqueur. Creamy tarragon.

SWEET EPILOGUE

Pistachios beignet Toffee - Chocolate - Vanilla
Bombóm and Chocolate "Bómbolas"