

DISCOVERING RFM

Gastronomic proposal that flows smoothly and continuously.

PRELUDE

Shrimp cornet with spicy Brava sauce.
Childhood memory: licorice stick, foie gras and porcini mushrooms.
Liquid Vermouth bonbon, olives and anchovies.
Crystal bread, tomato and Iberian pork belly.
Crispy potatoes, Catalonia black sausages and Santa Pau beans.
Sea tree: flowers and plancton.
Bone marrow liquid omelette with apple and eel.

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

Riofrío sturgeon with toasted yeast, pickle bimi in two cookings and sorrel salad.

The mushroom that felt in love with a coral. Roasted and lacquered **chestnut mushroom** from Montseny. Surf and turf juices.

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.

Grilled **blue duck** with chesnuts, strawberry tree, quince and citrus. Its inners parfait.

SWEET MOMENT

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

Fowers and herbs: Tainori chocolate supreme 64% with creamy lavender; **Abinao sorbet** 85% and rosemary; **Carmelia** 36% with lemon thyme; **Ivoro** 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: 160 | With wine pairing (60): 220 | Water service: 5 | VAT included

**If you want to add the autumn color dish to your tasting menu: 35*