

TEMPORALITY 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

Los panes del padre de Ramón (Josep María Freixa) y su acompañamiento: nuestra pimienta recién molida. Aceite de Oliva Virgen Extra - Arbequina (Castillo de Canena); sal mediterránea y mantequilla de Isigny.

SEQUENCES

Maresme pea; Whole pod with raw peas and **consommé** from the pods. (Carme Ruscalleda y Raul Balam / Moments Barcelona)

Spring mushrooms ragout, **pork trotters**, **cockscorb** and spinach.

The luxury of simplicity: Roasted **sea bass** with shellfish stew, "Basque country" white beans and brussels sprouts.

Or

Iberian suckling pig, **fruit** salad and bitter herbs. (Cooking Happiness)

SWEET MOMENT

Flowers and herbs: Tainori **chocolate supreme 64%** with creamy lavender; **Abinao sorbet 85%** and rosemary; **Caramelia36%** with lemon thyme; **Ivoro 35%** with elderflower liqueur. Creamy tarragon.

SWEET EPILOGUE

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

The menus must be served for the whole table

Price per person: 95 | Water and coffee service included | Wine and drinks are NOT Included | VAT included

DISCOVERING RFM

Gastronomic proposal that flows smoothly and continuously.

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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.

SEQUENCES

Maresme pea; Whole pod with raw peas and **consommé** from the pods. (Carme Rusalleda y Raul Balam / Moments Barcelona)

Spring mushrooms ragout, **pork trotters**, **cockscorn** and spinach.

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

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
Bombón and Chocolate "Bómbolas"

The menus must be served for the whole table

Price per person: 160 | Water and coffee service included | Wine and drinks are NOT Included | VAT included

FREIXA'S UNIVERSE

Cooking happiness.

Product, technique and feeling to communicate, provoke and excite.

Let yourself be seduced by our universe.

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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

Maresme pea; Whole pod with raw peas and **consommé** from the pods. (Carme Ruscalleda y Raul Balam / Moments Barcelona)

Subacuatic **oyster**: Oyster with a variety of seaweed, sponge **codium** cake and sea **fennel** meuniere. (Elena y Juan Mari Arzak)

Spring mushrooms ragout, **pork trotters**, **cockscorb** and spinach.

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; **Ivora** 35% with elderflower liqueur. Creamy tarragon.

SWEET EPILOGUE

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

The menus must be served for the whole table

Price per person: 190 | Water and coffee service included | Wine and drinks are NOT Included | VAT included



CELLAR

Suggestion of our Sommelier

CELLAR N°1

Burbujas by FRX D.O. Cava.
Pagos del Galir Godello. D.O.
Valdeorras
Cair Cuvée D.O. Ribera del Duero
25 euros

CELLAR N°2

Burbujas by FRX D.O. Cava.
Quintaluna D.O. Rueda Contino
Reserva D.O.C. Rioja
35 euros

CELLAR N°3

Burbujas by FRX D.O. Cava.
Finca Legardeta Chardonnay. D.O. Navarra
Tierras de Cair Ribera del Duero
Finca Antigua Dulce D.O. La Mancha
55 euros

The reference of the wines may change

Price per person | VAT included