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**, **cockscomb** 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; Ivore 35% with elderflower liqueur. Creamy tarragon.

SWEET EPILOGUE

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

DISCOVERING RFM

Gastronomic proposal that flows smoothly and continuously.

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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.

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**, **cockscomb** 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)

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Creamy tarragon.

SWEET EPILOGUE

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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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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**, **cockscomb** 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

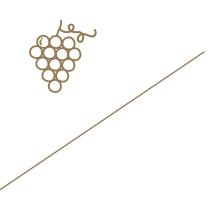
Toasted **bread** with walnuts, **jerusalem artichokes** ice cream, roasted **celery** with smoked té, lemon and pear jam.

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

Creamy tarragon.

SWEET EPILOGUE

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



CELLAR

Suggestion of our Sommelier

CELLAR Nº1

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

CELLAR Nº2

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

CELLAR Nº3

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