

# TEMPORALITY 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

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

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

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

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

Or

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

## SWEET MOMENT

**Flowers and herbs:** Tainori **chocolate supreme 64%** with creamy lavender; **Abinao sorbet 85%** and rosemary; **Carmelia 36%** with lemon thyme; **Ivore 35%** with elderflower liqueur. Creamy tarragon.

## SWEET EPILOGUE

Pistachios beignet Toffee - Chocolate - Vanilla  
Bombóm 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.

## PRELUDE:

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

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

**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  
Bombóm 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

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

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

Autumn color: **sweet potato** croissant, **beluga caviar**, sheep milk cream, **velvet parsnip** and calcified **papaya**.

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

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.

**Flowers and herbs:** **Tainori chocolate** supreme 64% with creamy lavender; **Abinao sorbet** 85% and rosemary; **Carmelia** 36% with lemon thyme; **Ivore** 35% with elderflower liqueur. Creamy tarragon.

## SWEET EPILOGUE

Pistachios beignet Toffee - Chocolate - Vanilla  
Bombóm 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*

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### CELLAR N°2

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

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### 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*