"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"

FREIXA'S UNIVERSE

Product, technique and feeling to communicate, provoke and excite. Let yourself be seduced by our universe.



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

SEQUENCES

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

White asparagus flower, asparagus ice cream with tuber aestivum and cooked asparagus with pistachiosauce.

Spring mushrooms ragout, pork trotters, cockscomb and spinach.

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

Codium curd, oyster vinaigriette soup and amour beluga caviar.

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)

Duality of **Olavidia and Stilton cheese** with "tocino de cielo", endive and Paris mushroom salad.

SWEET MOMENT

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

Cookie nougatine millefoglie, banana and caramel. Vanilla ice cream.

SWEET EPILOGUE

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