

# 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.  
Bone marrow liquid omelette, roasted cauliflower and caviar.

## 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

**The study of a tomato 2023.** Slice of a faced pink tomato.

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

**Roasted grouper fish** with pil pil cava sauce, and skins fish.

Or

**Spring lamb shoulder** with milk juba, corn and lotus root.

## SWEET MOMENT

**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*

*This menu is available from Wednesdays to Friday at lunch time and only on Wednesday and*

*Thursday at dinner time.*

*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:

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.  
Bone marrow liquid omelette, roasted cauliflower and caviar.

## 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

**The study of a tomato 2023.** Slice of a faced pink tomato.

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

**Roasted grouper fish** with pil pil cava sauce, and skins fish.

**Spring lamb shoulder** with milk juba, corn and lotus root.

## 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

## 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.  
Bone marrow liquid omelette, roasted cauliflower and caviar.

## 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

**The study of a tomato 2023.** Slice of a faced pink tomato.

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

Cantabrian **Crayfish** lacquered with roses, **sardinian fregola** stew with nettles, sorrel and zucchini flowers.

**Sole fish** steamed in pine with its skins in cava wine.

**Spring lamb shoulder** with milk juba, corn and lotus root.

## SWEET MOMENT

**Apricot** soup and roast, beetroot cake with **sesame** crumble and slices of **melon** and miso.

**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*

---

### 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*