

TEMPORALITY RFM

Gastronomic proposal that flows smoothly and continuously.

PRELUDE: STUDY OF TOMATO 2021

Ratatouille, eel and olive muffin
Spicy tomato shrimp cone
Bloody Mare 
Between tomato bread and Iberian “salchichón”
There is an intruder in the tomato: salmon, zucchini and coconut satay
Bubblings tomato caviar
Lacquered tomato with smoked flowers
It's not what it's seems: vegetable chop tartare

HERITAGE

Ramón's father's breads (Josep Maria Freixa) and their accompaniment:
our freshly ground pepper. Extra virgin olive oil - Arbequina (Castillo de Canena);
Mediterranean salt and Isigny butter.

SEQUENCES

White garlic with **cauliflower** and **almonds**, spiced cereals and a liquid tortilla
with marrow and caviar.

Our version of Carbonara Sauce: **Crayfish** tails, Iberian pork jowl slices, egg yolk.
Manchego cheese bread and smoked butter bread for dipping.

Trilogy of Mediterranean fish: **Monkfish, John Dory and Red Mullet**, three ways of cooking,
three sauces. To cleanse the palate: rhubarb salad and Maria Luisa.

“**Sea Cucumber**” Andalusian style: Bread soufflé with rock **mussels** in provence.
or
Rack of suckling **lamb** stuffed with hydromiel apricots. **Milk skin** with rennet and loquats.
Toast of **lamb** and **sea urchins**. Kidneys covered with sherry.
Sweet **corn** on the cob lacquered with mint.

SWEET MOMENT

Millot 74%, Chocolate, creamy black sesame, mango and saffron.

SWEET EPILOGUE

Hazelnut beignet Toffee - Chocolate - Vanilla
Bombóm and a mix of artisan's chocolates

*The menus should be served for the entire table.
This menu is available from Wednesday to Friday at lunch time and only on Wednesday and Thursday at dinner time.*

DISCOVERING RFM

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“**Casar**” **cheese** semi-cold with honey, pollen and wine tannins.

SWEET MOMENT

Summer night Dream: red fruits, acacia flower and bitter almonds.
Millot 74%, Chocolate, creamy black sesame, mango and saffron.

SWEET EPILOGUE

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FREIXA'S UNIVERSE

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

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A different **umami salad soup**: **sardine** vichyssoise, bronzed **anchovies**, **melon** and citrus caviar, iced **foie gras** powder.

Our version of Carbonara Sauce: **Crayfish** tails, Iberian pork jowl slices, egg yolk. **Manchego** cheese bread and smoked butter bread for dipping.

Daliniano: **Frog's legs** with roasted niac, creamy polenta with fresh aromatic herbs, **snail** stew with ham, lentil salad and **chickpeas** with mojo tatemado.

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SWEET MOMENT

Millefeuille with its leaves

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CELLAR

Suggestion of our Sommelier

CELLAR N°1

Burbujas by FRX D.O. Cava.
Fraga do Corvo D.O. Monterrei
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
Mauro V.T. Castilla y León
Finca Antigua Dulce D.O. La Mancha

55 euros

The reference of the wines may change

Price per person | VAT included