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## PETIT MENU

### 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  
cel.

### 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.

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

### SWEET MOMENT

Black forest, cherries, ratafia and almonds.

### SWEET EPILOGUE

Pistachios beignet.  
Toffee - Chocolate - Vanilla.

Bombóm and Chocolate "Bómbolas".

*The menus should be served for the entire table.  
This menu is available from Tuesdays to Friday at lunch  
time | Price per person: 75 | One glass of wine from  
Finca Serena cellar and Mineal water included  
VAT included*

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