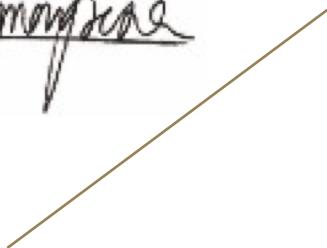


*“The whole philosophy of my kitchen, as in art and life, revolves around obtaining happiness. Entering my restaurant means being willing to live a gastronomic experience of happiness”*



Ramon y Cajal



# PETIT MENU



## 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

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

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

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

O

Iberian **suckling pig**, fruit salad and bitter herbs.  
(Cooking Happiness)

## 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.  
Bombón and Chocolate "Bómbolas".

Bombones y Bómbolas de Chocolate

*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*