



NEW YEAR'S EVE

RAMON FREIXA
M A D R I D

See out the year in our gastronomic universe: impeccable produce and state-of-the-art techniques combine in a culinary experience designed to provoke, excite and delight.

IN PRINCIPLE THERE CAN BE NO TRADITION, WITHOUT FIRST, A PIONEER

Golden **pebble** of Olavidia cheese

Prawn cornetto in just one bite

Oyster pearl escabeche

Canneloni of roast guinea fowl

HERITAGE

Artisan breads by Ramón's father - Josep María Freixa – and condiments: our own freshly ground black pepper; extra virgin olive oil (Castillo de Canena); Mediterranean Sea salt and Isigny butter.

Truffle surprise with muscatel jelly and sprouted salad

Caviar micro menu:

- Puff pastry brioche with glass **pancetta**
- Velvet **onion** roasted over charcoal
- **King crab** meets carabinero prawn

Socarrat rice with **sea cucumbers and pigeon**

Baby eels in carbonara

Turbot with potato scales in champagne

Roe deer royale with foie and truffles, sweet potato, chestnuts and quince jelly

Black truffle ice-cream on rum baba

Chocolate 2022- 2023

Petit fours

Bread, coffee and still or sparkling water
Lucky grapes

WINE LIST

White:
Gran Vino Pazo Barrantes 2019 | D.O. Rías Baixas

Red:
Calvario 2011 | D.O. Ca Rioja

Champagne:
Laurent Perrier Blanc des Blancs | A.O.C. Champagne