



# NEW YEARS EVE MENU

RAMON FREIXA  
M A D R I D

New Years Eve Menu with wine and champagne

500€

per person (including VAT)

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.

*Hours:*

20:30

*start of dinner service*

01:30

*end of service*

## THE PRINCIPAL AND LIVE JAZZ

Oveo: **sea urchin** truffles and mushrooms

**Oyster** 'pearl' in a light escabeche

**Prawn** cornetto in one bite

## 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 Moscato gelée and sorrel

**Caviar** trilogy with Iberian charcuterie:

- Puff pastry brioche with **pancetta** lardo
- **Iberian ham** with 'blonde' potatoes
- Creamed **cauliflower** and 'trembling' **ham**

**Crayfish** ravioli with **porcini** and vegetable demiglace

**Angulas** (elvers) carbonara

**Grouper** in black and white with **champagne**

**Hare** à la royale with foie and truffles

Our countdown **clock**: fruits, vegetables and spices

Mille-feuille of **chocolate** textures and metallics

## Petit fours

Bread, coffee and still or sparkling water

New Year's Eve party.

Lucky grapes.

## WINE CELLAR

White: Cloudy Bay. Marlborough (Nueva Zelanda)

Red: Numanthia. D.O. Toro

Champagne: Ruinart Blanc des Blancs. A.O.C. Champagne