



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 eel.



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

Truffle surprise with muscatel jelly and sprouted salad.
Sweet potato croissant, **beluga caviar**, sheep milk cream,
velvet parsnip and calcified papaya.
The mushroom that fall in love with a coral. Roasted and lacquered **chestnut
mushroom** from Montseny. Surf and turf juices.
Surf and turf: **Elvers and iberian pork belly** "no" carbonara.
Baby grill **peas** with **crayfish** and potatoes "a la importancia".
The luxury of simplicity: **Sea bass** cooking in seaweed salt with oyster stew,
White beans and brussels sprouts.
Iberian suckling pig wiith chesnuts, strawberry tree, quince and citrus.



SWEET MOMENT

Toasted **bread** with walnuts, **jerusalem artichokes** ice cream, roasted celery
with smoked té, lemonand pear jam.
Only **chocolate** with a contrast of spices.

SWEET EPILOGUE

Lucky grapes

Hazelnut beignet Toffee - Chocolate - Vanilla
Bombóm and Chocolate "Bómbolas".

550€
per person

*Dinner starts at: 8:30 pm
Live Music during dinner and DJ set at The Bar until 3:30 am.*

