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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.

A different salad: albino strawberry,
coconut and sea urchin.

Crispy potatoes, Catalonia black sausages
and Santa Pau beans.

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

White and green asparagus, wild asparagus
in different cooking, with a tuna consommé
and pine nuts.

Spring lamb shoulder with milk juba,
corn and lotus root.

Inspired by an Andalusian
skewer with saline touc.

Lamb sweetbread with turnips and roasted.

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 celler and Mineal water included
VAT included*

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