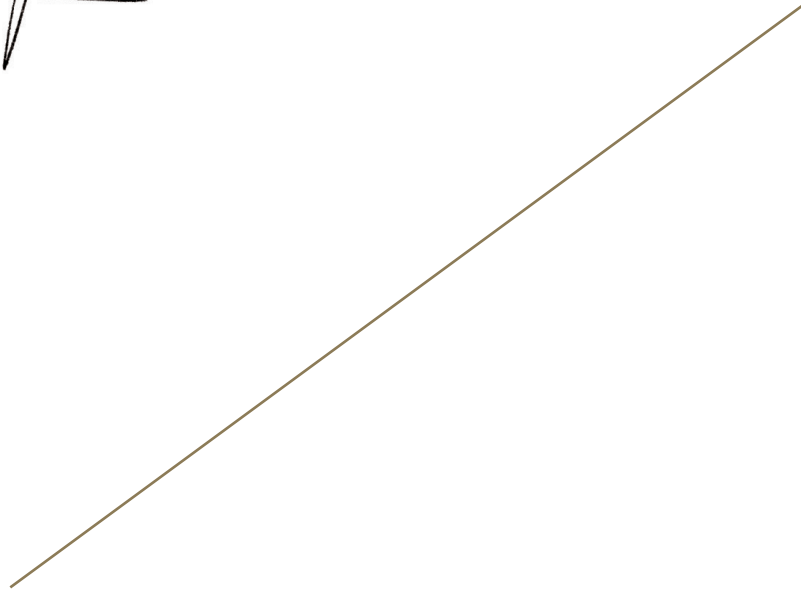


*“The whole philosophy of my kitchen, as in art and in life,
revolves around obtaining happiness.
Entering my restaurant means being willing to
live a gastronomic experience of happiness”*

Ramón



FREIXA'S UNIVERSE

Product, technique and feeling to communicate, provoke and excite.
Let yourself be seduced by our universe.

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.
Fried egg with caviar and ham.
Crispy piquillo pepper filled with cod brandade.
Cold onion soup, bread and thyme.
Singapore style crab with vermouth air.

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

The study of a tomato 2024.

Frozen pink tomato mimetic.
Roasted tomato with barrels bourbon and many flowers with sardine vichyssoise.
Tomato vermouth with graptopetalum.

The mushroom that fall in love with a coral. Roasted and lacquered **chestnut mushroom** from Montseny.
Surf and turf juices.

Oyster with galanga horchata. (Ricard Camarena)

Creamy **venere rice with spanish black sausage**, “bomba” rice socarrat
with **red Palamós prawns** and velouté soup.

Surf and Turf: translucent Balfegó **tuna** “canelón” with it’s civet, citrus fruits,
bone marrow sauce and **toasted yeast**.

Fish with an “r”: **Cured monkfish** with seawater and seaweed; **sea stingray** with “colorá” duck fat
and pepper glaze. Tiger nut and seaweed. (Cooking Happiness)

Iberian **suckling pig**, fruit salad and bitter herbs.

Duality of **Olavidia and Stilton cheese** with “tocino de cielo”, endive and Paris mushroom salad.

SWEET MOMENT

Red fruits, strawberry kefir snow, cheesecake sponge and roasted rhubarb with chartreuse.

Cookie **nougatine** millefoglie, **banana** and caramel. **Vanilla** ice cream.

A walk around the world through chocolate.

Europe 35%: Almond, thyme, and olive. América 85%: corn and peanut.
Asia 74%: smoked curry and Szechuan pepper. África 63%: coffee of Kenia.
Oceania 35%: salted macadamia praline.

SWEET EPILOGUE

Pistachios beignet Toffee - Chocolate – Vanilla.
Bombóm and Chocolate “Bómbolas”.

The menus should be served for the entire table.

Price per person: 220 | With wine pairing (110): 330 | Water service: 5 | VAT included

DISCOVERING RFM

Gastronomic proposal that flows smoothly and continuously.

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Pistachios beignet Toffee - Chocolate – Vanilla.
Bombóm and Chocolate “Bómbolas”.

The menus should be served for the entire table.

Price per person: 160 | With wine pairing (75): 235 | Water service: 5 | VAT included