

*“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

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.
Crystal bread, iberian tomato and Vic sausage.
"Calçotada": crispy romesco with roasted catalonian spring onion.
Winter cold soup: onion, bread and thyme.
Red partridge cevit with cabbage.

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

d **Maresme pea**; Whole pod with raw peas and consommé from the pods.
(Carme Rusalleda y Raul Balam / Moments Barcelona)

White asparagus flower, asparagus ice cream with **tuber aestivum** and cooked asparagus with **pistachiosauce**.

Spring mushrooms ragout, **pork trotters**, **cockscorb** and spinach.

Subaquatic **oyster**: Oyster with a variety of seaweed, sponge **codium** cake and **sea fennel** meuniere. (Elena y Juan Mari Arzak)

Codium curd, oyster vinaigrette soup and amour beluga caviar.

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

The luxury of simplicity: **Roasted sea bass** with shellfish stew, "Basque country" white beans and brussels sprouts.

Iberian **suckling pig**, fruit salad and bitter herbs. (Cooking Happiness)

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

SWEET MOMENT

Toasted **bread** with walnuts, **jerusalem artichokes** ice cream, roasted **celery** with smoked té, lemon and pear jam.
Cookie nougatine millefoglie, banana and caramel. Vanilla ice cream.

SWEET EPILOGUE

Pistachios beignet Toffee - Chocolate - Vanilla
Bombóm and Chocolate "Bómbolas"

DISCOVERING RFM

Gastronomic proposal that flows smoothly and continuously.

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.
Crystal bread, iberian tomato and Vic sausage.
"Calçotada": crispy romesco with roasted catalonian spring onion.
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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. Mediterranean salt and Isigny butter

SEQUENCES

Whole pod with raw peas and consommé from the pods.
(Carme Rusalleda y Raul Balam / Moments Barcelona)
Spring mushrooms ragout, **pork trotters, cockscomb** and spinach.
Creamy **venere rice** with mushrooms and spanish black sausage, "bomba" rice socarrat with **red Palamós prawns** and velouté soup.
The luxury of simplicity: **Roasted sea bass** with shellfish stew, "Basque country" white beans and brussels sprouts.
Iberian **suckling pig**, fruit salad and bitter herbs.
(Cooking Happiness)

SWEET MOMENT

Toasted **bread** with walnuts, **jerusalem artichokes** ice cream, roasted **celery** with smoked té, lemon and pear jam.
Flowers and herbs: Tainori chocolate supreme 64% with creamy lavender;
Abinao sorbet 85% and rosemary; **Caramelia 36%** with lemon thyme;
Ivove 35% with elderflower liqueur. Creamy tarragon.

SWEET EPILOGUE

Pistachios beignet Toffee - Chocolate - Vanilla
Bombóm and Chocolate "Bómbolas"

TEMPORALITY RFM

Gastronomic proposal that flows smoothly and continuously.

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.
Crystal bread, iberian tomato and Vic sausage.
"Calçotada": crispy romesco with roasted catalonian spring onion.
Winter cold soup: onion, bread and thyme.
Red partridge cevit with cabbage.

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

Maresme pea; Whole pod with raw peas and consommé from the pods.
(Carme Rusalleda y Raul Balam / Moments Barcelona)

Spring mushrooms ragout, pork trotters, cockscomb and spinach.

The luxury of simplicity: Roasted sea bass with shellfish stew,
"Basque country" white beans and brussels sprouts.

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Iberian suckling pig, fruit salad and bitter herbs.
(Cooking Happiness)

SWEET MOMENT

Flowers and herbs: Tainori chocolate supreme 64% with creamy lavender;
Abinao sorbet 85% and rosemary; Caramelia 36% with lemon thyme;
Ivora 35% with elderflower liqueur. Creamy tarragon.

SWEET EPILOGUE

Pistachios beignet Toffee - Chocolate - Vanilla
Bombón and Chocolate "Bómbolas"

*The menus should be served for the entire table.
This menu is available from Wednesdays to Friday at lunch time and only
on Wednesday and Thursday at dinner time.
Price per person: 95 | With wine pairing (45): 140 | Water service: 5 | VAT included*

PETIT MENU



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.

Crystal bread, iberian tomato and Vic sausage.

"Calçotada": crispy romesco with
roasted catalonian spring onion.

Winter cold soup: onion, bread and thyme.

Red partridge cevit with cabbage.

HERITAGE

Los panes del padre de Ramón (Josep María Freixa) y
su acompañamiento: nuestra pimienta recién molida.
Aceite de Oliva Virgen Extra - Arbequina (Castillo de
Canena); sal mediterránea y mantequilla de Isigny

SEQUENCES

Maresme pea; Whole pod with raw peas
and consommé from the pods.
(Carne Ruscalleda y Raul Balam/Moments Barcelona)

The luxury of simplicity: **Roasted sea bass**
with shellfish stew, "Basque country"
white beans and brussels sprouts.

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Iberian **suckling pig**, fruit salad and bitter herbs.
(Cooking Happiness)

SWEET MOMENT

Flowers and herbs: Tainori chocolate supreme
64% with creamy lavender; **Abinao sorbet** 85% and
rosemary; **Caramelia** 36% with lemon thyme; **Ivore**
35% with elderflower liqueur. Creamy tarragon.

SWEET EPILOGUE

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

Bombones y Bómbolas de Chocolate

*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 cellar
and Mineal water included
VAT included*