







# TEMPORALITY RFM

Gastronomic proposal that flows smoothly and continuously.

## PRELUDE

Foie, apple and eel bonbon.  
Shrimp cornet with spicy *Brava* sauce.  
Tomato vermouth with graptopetalum leaf and vinegar mist.  
Ice cream cut of tender corn and Payoyo cheese.  
Free-range garlic chicken.  
Sweet potato croissant with caviar and emulsified cream.

## 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 purity:** different combinations of **Jerusalem artichokes**, crayfish subtly caressed with java peppers, almond pilpil and lemon twist. **Crayfish** and seaweed curd.

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

**Sole fish** steamed in pine with its skins in cava wine.  
Ravioli of **carabínero prawn** and micro-vegetables.  
**Crab** like a travelling txangurro.

Or

**Roe deer** loin with blueberry and pomegranate demiglace, celery, chard and cabbage.  
Tempura **hare**.  
Hare brioche a la **royal** with its **whisky** perfume.

## SWEET MOMENT

Inspired by an **Itakuja 55% chocolate** croissant; namelaka, peanut and banana.

## SWEET EPILOGUE

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

*The menus should be served for the entire table.*

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hursd t dinner ti e.*

*Price per person: 95 | With wine pairing (45): 140 | Water service: 5 | VAT included*