



Banquets

Linea Ramon Freixa Groups

HOTEL ÚNICO MADRID

Offer 2022

*by our 2 Michelin starred chef
Ramon Freixa*

Hotel Único

MADRID



RAMON FREIXA
MADRID

A smile. First thing in the morning and last thing at night. The sensation of savouring something skilfully prepared. Smiling. When sprinkling sugar over something, when there's nothing left on a plate. Laughing, smiling together. I have a great time when cooking, because it's crazy, because it reminds me of life, and optimism and happy feelings. I cook so that I can share my stories with you, with anyone who shares my table and with all those who'll come in the future.

Excellence in the smallest of details is my very foundation, my heart, and that's how I'd like to introduce my cuisine to you, and encourage you to let yourself experience my creations, to understand that colour can sometimes be as important as flavour and that flavour should always be the reason behind choosing my cooking. And so colour and flavour define Ramón Freixa and a smile, of course

We don't believe in half-measures, in things that don't require effort, we don't trust in gratuitous rewards but rather we support the pursuit of perfection, harmony and the passion behind that which is well done. At my events there is no cooking without surprises and if you are not surprised by something or other we don't consider it to be a job well done.

You know where to find us, where that universe of fantasies and wishes is located, at my kitchen where there is always a ready smile.

A friendly team, professional and capable of interpreting what the client requires whatever the occasion for a shared optimum experience.



Work menu

Offer 2022

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WORK APÉRITIF MENU

Escudella o nuestro gazpacho en bolsa (según temporada)

Selection of Spanish Cheese with P.D.O.
(Manchego, Idiazábal, Garotxa and Roncal)
Bread Sticks and caramel-Coated Walnut

Mini Crab Croissant

Tuna tartare wrapped in edible paper

Raw Vegetables Crudités with Hummus

Foie Golden Ferrero (bonbon)

Cellar

White wine

Red wine

Beers, soft drinks and juices

Sparkling or still water

21 € per person

*Only with lunch or dinner menu
20 person reservation minimum. VAT. no included.*

WORK MENU

Starters

(choose one for all of the group when making the reservation)

On a roast leek: Seasonal vegetables and nuts

Tender bean salad with almonds and prawns

Pea cream with Perol sausage and full bread (from December until May)

Strawberry cold soup, tomato and tuna variations (From June until November)

Melown wheat stew, cod lacquers and plums

Main Courses

(choose one for all of the group when making the reservation)

Wild salmon with spinach and miso-cauliflower.

Steamed hake with vegetable julienne and artichokes in green sauce.

Glazed duck mellet, a line of foie gras and burnt onion petals.

Bull's tail cannelloni with truffle and Port wine sauce.

Desserts

(choose one for all of the group when making the reservation)

Bread, chocolate, olive oil and salt

Cheese pudding with vanilla chantilly

Dairy textures with berries

Apple Tatin tart with balsamic

12 Fruits to Share

Cellar

White Wine

Red Wine

Sparkling or still water

Coffee

92 € per person

20 person reservation minimum. VAT. no included.

WORK MENU SERVICE WITH OR WITHOUT APÉRITIF

20 person reservation minimum. VAT. no included.

The prices listed on the menus are valid for groups of 20 persons minimum; in the case of smaller groups an additional charge of 425 Euros applies.

COMMENTS REGARDING WORK MENU:

The price includes wine selection and specified gastronomic offering on each menu.

The service lasts approximately an hour

ADDITIONAL OPTIONS NOT INCLUDED IN THE QUOTED PRICE LIST:

Welcome drink lasting approx 30 minutes	
Just drinks	9 € person
Drinks + 3 cold food options	18 € person
Petits fours with coffee	4 € person
Glass of Cava served with desserts	8 € person
Glass of Champagne served with desserts	14 € person
One hour duration open bar "No Premium"	18 € person
One hour duration open bar "Premium"	22 € person

20 person reservation minimum. VAT. no included.



Menú Gala

Offer 2022

Hotel Único
★★★★★
MADRID



RAMON FREIXA
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APÉRITIF GALA MENU

Menu Appetizer

Crispy Tapenade
Roasted Corn Tears
Jelly Teddy Bear Candy of cocktail drinks

Cold Apéritifs

Foie Golden Ferrero (bonbon)
Codskin with pil pil (olive oil and cod gelatin sauce)
Mimetic Stone with Truffled Cheese
Bravas 2019 (Fried potatoes with spice tomato sauce)
Codfish Tart with red pepper
Crab Mini Croissant
Cronut with Tomato and Iberian Ham
One Bite Veggie Salad
Sea and Mountain Rock

Warm Apéritifs

"Pain canard" Oriental Trip
Good Iberian Ham Croquettes
Iberian rib and pumpkin Brioche
Street Food: Udon Thai
Truffled Cheese and Ham Sandwich
Beef Wellington Puff pastry sandwich
Octopus with Black Sausage and Caramelized Spring Onion Skewer
Roasted Prawns
The Burger Bull

Cellar

White Wine
Red Wine
Beer, soft drinks, juices and water

23€ per person

Only applies to gala menu. Choice of minimum 6 additional food options for The Welcome Drink.

MENU GALA 1

Starters

Pickled mussel ingot;
Asparagus, herbs and flowers

Main Course

Lacquered Iberian Pork Shoulder,
Plums and glazed raspberries; cocoa spaghetti.

Dessert

All chocolate, with AOVE caviar and salt

Cellar

White Wine
Red Wine
Cava
Sparkling or still water
Coffee

103€ per person

MENU GALA 2

Starters

Warm laminated Scarlet Shrimp salad
with sun-dried tomatoes.

Main Course

Bresse guinea-fow! stuffed with foie and mushrooms,
Port wine sauce and dried apricots.

Dessert

Sweet chocolate and caramel-coated hazelnut

Cellar

White Wine

Red Wine

Cava

Sparkling or still water

Coffee

109€ per person

MENU GALA 3

Starters

Sea and Mountain: roasted octopus,
Creamy foie, truffled Zabaione and apples

Main Course

Roasted lobster,
Lobster coral curd and a side of Rissole.

Galician veal rib cooked slowly,
With potato and red peppers duet.

Dessert

Ephemeral white chocolate sphere with berries

Cellar

White Wine
Red Wine
Cava
Sparkling or still water
Coffee

119€ per person

MENU GALA SERVICE:

20 person reservation minimum. VAT. no included.
The prices listed on the menus are valid for groups of 20 persons minimum; in the case of smaller groups an additional charge of 475 Euros applies to the gala dinner.

COMMENTS REGARDING GALA MENU:

The price includes wine selection and specified gastronomic offering on each menu
The service lasts approximately 1.5 hours

ADDITIONAL OPTIONS NOT INCLUDED IN THE QUOTED PRICE LISTS:

Welcome drink lasting approx 30 minutes	
Just drinks	9 € person
Drinks + 3 cold food options	18 € person
Glass of Champagne served with desserts	14 € person
One hour duration open bar "No Premium"	18 € person
One hour duration open bar "Premium"	22 € person