

MENU 1

RAMON FREIXA
M A D R I D



SEVERAL BITES TO START

Little bites to start

Mimetic stone of manchego cheese, walnuts and truffle.

Baby prawns cones.

Pumpkin, orange and smoked saffron croquette.



Cruji shiso with pickled mussels.

From Madrid to heaven: Cocido 2.0.

Venus margarita cocktail.



The onion that wanted to be tuna.

Souffle bread with ham and caviar.

Oveo: Parisian mushrooms, truffle and sea urchin.

MENU

A wink of the tradition: three roasted meats cannelloni.



Wild sea bass with “pil pil” of tender almonds; unctuous of lamb’s lettuce and watercress; cauliflower for three.



Sweet moment

CELLAR

Burbujas by FRX D.O. Cava, White Wine or Red Wine

Includes coffee, water and bread service

Available during restaurant opening in lunch and dinner service from 7 pax

Price per person: 140 euros | Welcome drink: 10 euros/pax | VAT included

SEVERAL BITES TO START

Little bites to start

Mimetic stone of manchego cheese, pistachio and truffle.

Baby prawns cones.

Pumpkin, orange and smoked saffron croquette.

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Cruji shiso with pickled mussels.

From Madrid to heaven: Cocido 2.0.

Venus margarita cocktail.

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The onion that wanted to be tuna.

Souffle bread with ham and caviar.

Oveo: Parisian mushrooms, truffle and sea urchin.

MENU

Squid filled with a Spanish sausage “butifarra del perol”; essence of “Callos a la Madrileña”; fresh cheese and slices of celery-turnip.

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Cod “Freixa Tradició”.

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Lamb shoulders with battered cacao beans and roasted cashew nuts, sobrasada bechamel, acid herbs and stems of romaine.

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Sweet moment.

CELLAR

Burbujas by FRX D.O. Cava, White Wine or Red Wine

Includes coffee, water and bread service

Available during restaurant opening in lunch and dinner service from 7 pax

Price per person: 155 euros | Welcome drink: 10 euros/pax | VAT included

SEVERAL BITES TO START

Little bites to start

Mimetic stone of manchego cheese, pistachio and truffle.

Baby prawns cones.

Pumpkin, orange and smoked saffron croquette.

Cruji shiso with pickled mussels.

From Madrid to heaven: Cocido 2.0.

Venus margarita cocktail.

The onion that wanted to be tuna.

Souffle bread with ham and caviar.

Oveo: Parisian mushrooms, truffle and sea urchin.

MENU

Tuber melanosporum: mimetic truffle à la royal, herbs salad at their best moment with muscat gelée.

Spanish lobster cooking in two times; the trunk with peas, cod tripe and artichokes of Jerusalem. The head in charcoal with kombu seaweed.

Wild sea bass with “pil pil” of tender almonds; unctuous of lamb’s lettuce and watercress; cauliflower for three.

Grilled Deer; stem tuber roots and cold leaves; liliaceous; black chanterelle and butter-thyme broth.

Sweet moment.

CELLAR

Burbujas by FRX D.O. Cava, White Wine or Red Wine

Includes coffee, water and bread service

Available during restaurant opening in lunch and dinner service from 7 pax

Price per person: 175 euros | Welcome drink: 10 euros/pax | VAT included