

SEVERAL SNACKS TO START

Little snacks to start

Pickled oyster Pearl with seaweed and grapes salad.

Mimetic stone of manchego cheese, walnuts and truffle.

“Crunchy coca” of foie, eal and apple.

Peach Bellini.

Baby prawns cones.

Souffle bread fited with tomato and “butifarra” (black pudding).

Spanish Churro with iberian ham and caviar.

The tacky chicken egg: onion, trout fish spawns and hot paprika mousse.

Sardine brioche with coke.

The legacy

Ramon’s father hand-made breads (J.M. Freixa) served with: Extra Virgin Olive Oil from Castillo de Canena; Mediterranean Salt butter from Isigny (Normandia).

MENU

Three roasted meats “canelonni” with mushrooms and micro vegetables.

Sea bass cooked with hazelnut butter; “pil pil” of tender almonds; unctuous of lamb’s lettuce and watercress; cauliflower for three.

Sweet time.

CELLAR

Available from Tuesday to Friday at lunch service.

Price per person: 125 euros | Included: glass of cava and coffee | Water and bread service included | VAT included

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Zucchini Surprise; royal of foie gras, octopus baked in the flame; perfect crispy zucchini.

Cod fish as we do it in the “Freixa Tradició”.

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

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Tomato2018 Chromatic in red tomato “trencadís” inspiration.

Red king prawn cooked to the flame and royale, fregola sarda with tamarindo and bimi cooked in Pu Erh tea.

Sea bass cooked with hazelnut butter; “pil pil” of tender almonds; unctuous of lamb’s lettuce and watercress; cauliflower for three.

Charolais Wellintong rib, winter chips and whisky sauce.

Sweet time.

CELLAR

Available from Tuesday to Friday at lunch service.

Price per person: 155 euros | Included: glass of cava and coffee | Water and bread service included | VAT included