

RAMSES

Ramsès is not just a restaurant; it is a sort of leisure and gastronomy conception, the association of luxury and avant-gardism. In a historical building situated in Independence Square in Madrid, in front of the Alcala Gate, the French architect Philippe Starck has created a restaurant of 1,300 square meters distributed in four clearly distinct areas.

Everything in this house bears his make, from the environment, between a baroque courtier and a chic New Yorker, to lamps, mirrors, to rococo furniture, even to cutlery, dishes, crystal and table services. A cocktail of styles combined with the genius of Philippe Starck has provided a unique space in the capital.

Once inside, which is reached after a strict control, there are many options. Have a glass at the Cocktail Bar which has one of the best bartenders in Madrid, dine *a la carte* in *Le Petit Bistro* on the middle level, opt for the luxurious *Le Bistrot* restaurant upstairs or simply chat in an intimate environment at the Club on the lower floor.

Leading the furnace is, Miguel Ángel Jiménez, a cook trained in the "collective restoration" from Norema Salinas, demonstrates a strong gastronomic proposal with more than 70 dishes divided between the two restaurants.

Furthermore, *Le Petit* has eclectic recipes but quite complex, while *Le Bistrot* increases aspirations since the cuisine is authentic produce. The restaurant faces the Spring-Summer season with a map dotted of refreshing and astute proposals such as: Slices of Sepia Wood Salad with Aioli, Salpicon of Razor Clams and Mussels with Cherry Tomatoes, and 'Piments de Cens', or Fish Tartare with Lemon and Caviar de Beluga, and a fennel infusion.

The card, called the Aquarium, is a delectable sin, in which we find a few Mullet in a citrus marinade on seafood rice and monkfish prepared in a river crab juice.

Ramsès (Place of Independence, 4. Tel. 914 351 666)