

Rocambolesc

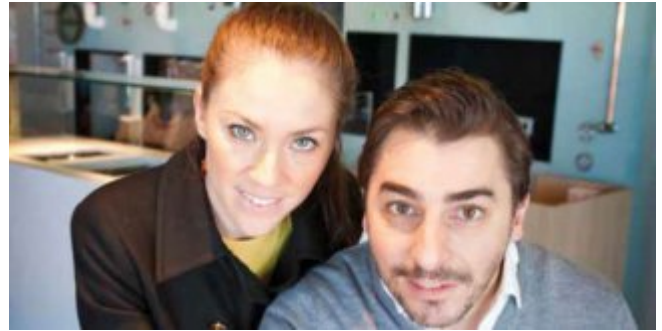
The confectioner Jordi Roca (co-owner of the restaurant El Celler de Can Roca, with three Michelin stars), has opened one of his famous Rocambolesc ice cream parlours in Madrid, together with his wife, Alejandra Rivas, where he serves up this famous sweet treat with an haute cuisine spin. Located in the [Gourmet Experience zone of El Corte Inglés de Serrano](#), it shares this space with two other restaurants run by Michelin starred chefs, [StreetXO](#), by David Muñoz, and [Cascabel](#), by Roberto Ruiz.

This ice cream parlour, sister to other Rocambolesc parlours owned by the Catalan chef in Catalonia, serves six different flavours, all inspired by the childhood memories of this famous confectioner. Chocolate, baked apple, Papantla vanilla, yoghurt and sheep's milk, carrot, mandarin and apricot sorbet, and a limited edition *panettone* ice cream. It also offers the now famous *warm ice cream*, a kind of brioche roll filled with ice cream.

At Rocambolesc you can also sample a selection of pastries, chocolates, caramels and bonbons, either to eat in or take away. The parlour, with a counter in the shape of an old-fashioned ice cream cart, was designed by Sandra Turruella, who has recreated the fantasy world of the famous fictional character Willy Wonka.

It is situated on the top floor of El Corte Inglés in the Calle Serrano, within the Gourmet Experience zone, which has two communal areas including a terrace, with fantastic panoramic views over the city.





Services



Con terraza

Interest data

Address

Calle Serrano 52, - 7 planta 28001

Telephone

(+34) 91 576 52 34

Web

<http://www.rocambolesc.com>

Bus

1, 9, 19, 51, 74, N4

Type

Heladerías

Tourist area

Barrio de Salamanca

Email

info@rocambolesc.com

Metro

Colón (L4), Serrano (L4)

Cercanías (Local train)

Madrid-Recoletos

Opening times

Sun - Thu 12:00 - 00:00 h ; Fri - Sat 12:00 - 01:30 h.

Official tourism website

