



Castellfollit de Riubregós, 1971. "My work is based on tradition and I experiment to create

new recipes that surprise and, above all, that people like". Ramón has not ceased to explore every territory in search of the best product, from the simplest to the most sophisticated. Always the centre point of his cuisine, he is now bringing it on board the trains. Kamon heixa

accompanied by sautéed spinach and roasted cherries.

MAIN COURSE Potato omelette with bacon and cheese,

BREAD Choice of bread.

> DESSERT Sweetened plain Greek yoghurt.

Pastry, butter, jam, sweet tomato jam, honey, tomato spread, Oleoestepa extra virgin olive oil, vinegar, salt and pepper. 100% Arabica coffee, choice of herbal teas, chocolate.

BEVERAGE SELECTION

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D.O. Rueda. D.O. La Mancha (only in Southern routes).

SELECTION OF CAVAS Cava Codorníu Seco.

RED WINES

WHITE WINES

D.O. Rioja. D.O. Ribera del Duero.

D.O. Catalunya (only in Northeast routes).

Cava Jaume Serra Brut Nature.

Rosé wine. **BEERS**

ROSÉ WINES

Heineken. Heineken 0,0%.

Cruzcampo Gran Reserva. SOFT DRINKS

Coca Cola, Coca Cola Zero, Coca Cola Zero.

Orange Fanta Zero, Lemon Fanta Zero. Nordic tonic water.

Sparkling mineral water.

Still mineral water Cabreiroá.

NECTARS Don Simón orange.

Don Simón pineapple.

Don Simón peach. (Brands subject to product availability).

charge. Ask our crews.

We allow our travellers to take away the food they have not consumed free of

In compliance with current regulations, we provide you with all the food

information on the meals served. If you have an allergy or intolerance to any food, please consult our staff.

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