





"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

Castellfollit de Riubregós, 1971.

Ramón Freixa.

sophisticated. Always the centre point of his cuisine, he is now bringing it on board the trains. Kamén peixa

## Pork tenderloin in roasted tomato sauce, chive rice with pumpkin and grilled courgette.

MAIN COURSE

DESSERT Fruit.



BEVERAGE SELECTION

100% Arabica coffee, choice of herbal teas.

## Cava Codorníu Seco. Cava Jaume Serra Brut Nature. WHITE WINES

## **ROSÉ WINES** Rosé wine.

D.O. Ribera del Duero.

**SELECTION OF CAVAS** 

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

Don Simón orange. Don Simón pineapple.

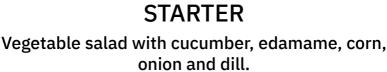
Don Simón peach.

**LIQUEURS** Martini Rosso.

Glenfiddich 12 years whisky Cutty Sark whisky. Bombay Shappire gin.

free of charge. Ask our crews.

Pacharán Panizo. (Brands subject to product availability).



D.O. Rueda. D.O. La Mancha (only in Southern routes). D.O. Catalunya (only in Northeast routes). **RED WINES** 

Coca Cola, Coca Cola Zero Zero, Coca Cola Zero.

Heineken 0,0%. Cruzcampo Gran Reserva.

**SOFT DRINKS** 

D.O. Rioja.

**BEERS** Heineken.

Still mineral water Cabreiroá. Sparkling mineral water. **NECTARS** 

Nordés Gin.

Barceló añejo ron. Panizo herbal liqueur.

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.

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

prohibited. Alcohol abuse is a danger to health.

The sale of alcoholic beverages to persons under 18 years of age is

