





"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. Kamon person

STARTER

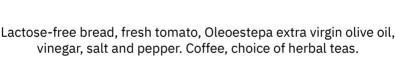
Green and red cabbage salad. ALLERGENS: 6 and 11

MAIN COURSE

Grilled chicken breast with yellow curry sauce, chive rice and sautéed bimi.

ALLERGENS: 12

DESSERT Fruit.



ALLERGENS: 1 and 12

BEVERAGE SELECTION

ALLERGENS: 12 RED WINES

D.O. La Mancha (only in Southern routes). D.O. Catalunya (only in Northeast routes).

SELECTION OF CAVAS Cava Codorníu Seco.

ALLERGENS: 12

D.O. Rioja.

ALLERGENS: 12

ROSÉ WINE

BEERS Heineken.

D.O. Ribera del Duero.

WHITE WINES D.O. Rueda.

Cava Jaume Serra Brut Nature.

D.O.Ca. Rioja. **ALLERGENS: 12**

Orange Fanta Zero, Lemon Fanta Zero.

Cruzcampo Gran Reserva.

Nordic tonic water. Still mineral water Cabreiroá.

Don Simón peach.

Cutty Sark whisky.

Heineken 0,0%.

SOFT DRINKS

BEVERAGE SERVICE Martini Rosso. Glenfiddich 12 years whisky

Pacharán Panizo. (Brands subject to product availability). **ALLERGENS**

CONTAINS CRUSTACEANS **EGGS** GLUTEN

Sparkling mineral water. **NECTARS** Don Simón orange. Don Simón pineapple.

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

Nordés Gin. Bombay Shappire gin. Barceló añejo ron. Panizo herbal liqueur.



We allow our travellers to take away the food they have not consumed free of charge. Ask our crews. The sale of alcoholic beverages to persons under 18 years of age is prohibited. Alcohol abuse is a danger to health.

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NUTS

CELERY MUSTARD

3

10

ULPHUR DIOXIDE AND SULPHITES Prepared in a catering facility that prepares food that may cause food allergies.

4

FISH

11

7

14

MOLLUSCS

8 9

1

5

PEANUTS

12

6

SOYA

13

LUPINS