



rente



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. Kamén freixa

Fruta.

Light biscuits. ALLERGENS: 1, 6, 11 and 12

Sandwich with cucumber, fresh cheese and rocket. ALLERGENS: 1 and 7

Coffee, choice of herbal teas.

ALLERGENS: 12 **RED WINES**

Cava Jaume Serra Brut Nature.

SELECTION OF CAVAS Cava Codorníu Seco.

ALLERGENS: 12

D.O. Rueda.

D.O. Rioja.

WHITE WINES

ALLERGENS: 12 ROSÉ WINE

SOFT DRINKS

Sparkling mineral water.

Don Simón peach.

Nordic tonic water.

BEVERAGE SERVICE Martini Rosso. Glenfiddich 12 years whisky Cutty Sark whisky. Nordés Gin.

2

3

EGGS

CRUSTACEANS 8 9

MUSTARD

ALLERGENS Δ

FISH

ULPHUR DIOXIDE AND SULPHITES

6

SOYA

13

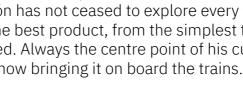


7

DAIRY

14

MOLLUSCS



BEVERAGE SELECTION

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

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

Orange Fanta Zero, Lemon Fanta Zero.

Still mineral water Cabreiroá.

D.O. Ribera del Duero.

Heineken 0,0%. Cruzcampo Gran Reserva.

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

BEERS Heineken.

NECTARS Don Simón orange. Don Simón pineapple

Panizo herbal liqueur. Pacharán Panizo. (Brands subject to product availability).

Bombay Shappire gin. Barceló añejo ron.

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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.

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.

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

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10 11 NUTS CELERY

> Prepared in a catering facility that prepares food that may cause food allergies.

5

12