





#### 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

"My work is based on tradition and I experiment to create

Castellfollit de Riubregós, 1971.

Ramón Freixa.

now bringing it on board the trains. Kamén peixa

**STARTER** 

Potato salad and mayonnaise. ALLERGENS: 3, 4 and 12

MAIN COURSE

### Grilled chicken breast with tomato sauce, basil and oregano, roast potatoes

and baby carrots with parsley.

**BREAD** Selection of breads.

ALLERGENS: 1 and 7

DESSERT

# Butter, fresh tomato, Oleoestepa extra virgin olive oil, vinegar,

## Two-chocolate cake. ALLERGENS: 1, 3 and 7

salt and pepper. Choice of herbal teas, chocolate. ALLERGENS: 6, 7, 8 and 12

**BEVERAGE SELECTION** 

## Sparkling mineral water. **NECTARS**

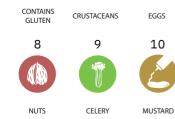
Coca Cola, Coca Cola Zero Zero, Coca Cola Zero.

Orange Fanta Zero, Lemon Fanta Zero.

Still mineral water Cabreiroá.

**ALLERGENS** 3 1

# Don Simón pineapple. Don Simón peach.



SOFT DRINKS

Nordic tonic water.

Don Simón orange.

that may cause food allergies.

prohibited. Alcohol abuse is a danger to health.

SESAME SEEDS Prepared in a catering facility that prepares food

FISH

11

SULPHUR DIOXIDE AND SULPHITES

12

LUPINS

13

**MOLLUSCS** 

14

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 free of charge. Ask our crews. The sale of alcoholic beverages to persons under 18 years of age is

