





"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. Kamén perixa



MAIN COURSE

French omelette with parsley, courgette sautéed with thyme

DESSERT Fruit.

Gluten-free bread, gluten-free pastry, butter, jam, sweet tomato jam, honey, fresh tomato, Oleoestepa extra virgin olive oil, vinegar, salt and pepper. Coffee, choice of herbal teas. ALLERGENS: 3, 6, 7 and 12

BEVERAGE SELECTION SELECTION OF CAVAS Cava Codorníu Seco.

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

Cava Jaume Serra Brut Nature.

ALLERGENS: 12

ALLERGENS: 12

RED WINES

WHITE WINES

Don Simón peach.

Don Simón pineapple.

1

CONTAINS CRUSTACEANS EGGS 8 9 10

2

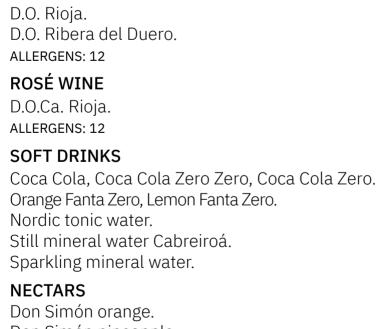
3

that may cause food allergies. In compliance with current regulations, we provide you with all

We allow our travellers to take away the food they have not consumed free of charge. Ask our crews.

intolerance to any food, please consult our staff. The sale of alcoholic beverages to persons under 18 years of age is

the food information on the meals served. If you have an allergy or



SULPHUR DIOXIDE NUTS CELERY MUSTARD LUPINS **MOLLUSCS** SEEDS AND SULPHITES Prepared in a catering facility that prepares food

ALLERGENS

4

FISH

11

5

PEANUTS

12

7

DAIRY

14

6

SOYA

13

