





"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

MAIN COURSE

French omelette with parsley, courgette sautéed with thyme and cherry tomatoes sautéed in Provençal herbs. **ALLERGENS: 3**

DESSERT

Fruit.

Lactose-free bread, jam, sweet tomato jam, honey, fresh tomato, Oleoestepa extra virgin olive oil, vinegar, salt and pepper. Coffee, choice of herbal teas. ALLERGENS: 1 and 12

SELECTION OF CAVAS Cava Codorníu Seco. Cava Jaume Serra Brut Nature.

BEVERAGE SELECTION

ALLERGENS: 12 RED WINES

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

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

ALLERGENS: 12

ROSÉ WINE

D.O. Ribera del Duero.

ALLERGENS: 12

D.O. Rueda.

D.O. Rioja.

WHITE WINES

Heineken 0,0%. Cruzcampo Gran Reserva.

Orange Fanta Zero, Lemon Fanta Zero. Nordic tonic water. Still mineral water Cabreiroá. Sparkling mineral water.

Don Simón pineapple. Don Simón peach. **ALLERGENS**

2

MUSTARD

3

10

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

SULPHUR DIOXIDE AND SULPHITES

5

PEANUTS

12

LUPINS

6

13



7

14

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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SOFT DRINKS Coca Cola, Coca Cola Zero, Coca Cola Zero.

BEERS Heineken.

NECTARS Don Simón orange.

1

CONTAINS GLUTEN CRUSTACEANS 9 8

NUTS CELERY

intolerance to any food, please consult our staff.

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

4

FISH

11

SEEDS

In compliance with current regulations, we provide you with all