







"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

BREAD

MAIN COURSE

Courgette sautéed with thyme, grilled asparagus, steamed baby potatoes and cherry tomatoes sautéed with Provençal herbs.

> Selection of breads. ALLERGENS: 1 and 7

Pastry, butter, jam, sweet tomato jam, fresh tomato, honey, Oleoestepa extra virgin olive oil, vinegar, salt and pepper. Coffee, choice of herbal teas, chocolate.

ALLERGENS: 1, 3, 6, 7, 8 and 12

DESSERT

Fruit.

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

BEVERAGE SELECTION

D.O. Rioja. D.O. Ribera del Duero.

ALLERGENS: 12

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RED WINES

ALLERGENS: 12

WHITE WINES D.O. Rueda.

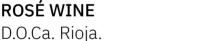
ALLERGENS: 12 BEERS Heineken.

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

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

Heineken 0,0%.

ALLERGENS 3



Cruzcampo Gran Reserva.

Sparkling mineral water.

Don Simón pineapple.

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

NECTARS Don Simón orange.

8

Don Simón peach.

NUTS CELERY MUSTARD

that may cause food allergies.

intolerance to any food, please consult our staff.

11

Prepared in a catering facility that prepares food

5

6

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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

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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