





"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.

MAIN COURSE

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

## DESSERT

Unsalted bread, butter, fresh tomato, Oleoestepa extra virgin olive oil, vinegar, salt and pepper. Coffee, choice of herbal teas.

ALLERGENS: 1 and 12

Fruit.

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

**BEVERAGE SELECTION** 

## D.O. Catalunya (only in Northeast routes). ALLERGENS: 12

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

ROSÉ WINE D.O.Ca. Rioja. ALLERGENS: 12

BEERS
Estrella Galicia Especial.
Estrella Galicia 0,0% Tostada.
Lupia Herbal Nugget.

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

**ALLERGENS** 

FISH

11

SEEDS

5

PEANUTS

12

SULPHUR DIOXIDE

AND SULPHITES

6

13

LUPINS

7

14

MOLLUSCS

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

1

NUTS

SOFT DRINKS

**ALLERGENS: 12** 

D.O. Rueda.

**RED WINES** D.O. Rioja.

**ALLERGENS: 12** 

D.O. Ribera del Duero.

WHITE WINES

NECTARS
Don Simón orange.
Don Simón pineapple.
Don Simón peach.

3

MUSTARD

intolerance to any food, please consult our staff.

Sparkling mineral water.

CONTAINS GLUTEN CRUSTACEANS EGGS

8 9 10

CELERY

2

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

In compliance with current regulations, we provide you with all

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

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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