

# Breakfast

## MENU 4

TO CHOOSE ONE OF THE THREE OPTIONS\*



*renfe*



**Ramón Freixa.**  
Castellfollit de Riubregós, 1971.

“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.

*Ramón Freixa*

### HOT OPTION

#### Main course

Shallots and bacon frittata.

ALLERGENS: 3 and 7

#### Bread

Choice of Bread.

ALLERGENS: 1 and 7

#### Dessert

Unsweetened plain Greek yoghurt.

ALLERGENS: 7

### COLD OPTION

#### Main course

Assortment with smoked salmon\*\*, chicken breast and cured cheese, accompanied by carrot and cheese with chives.

ALLERGENS: 4 and 7

#### Bread

Choice of Bread.

ALLERGENS: 1 and 7

#### Dessert

Greek yoghurt with strawberry pieces.

ALLERGENS: 7

### HEALTHY OPTION

#### Main course

Bowl of fruit.

#### Dessert

Unsweetened plain Greek yoghurt.

ALLERGENS: 7

Pastry, butter, jam, sweet tomato jam, honey, tomato spread, Oleoestepa extra virgin olive oil, vinegar, salt and pepper.

Coffee, choice of herbal teas, chocolate.

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

\*Please we apologize for the possibility of the lack of choice of your menu.

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.

\*\*All our seafood and smoked fish is frozen for the prevention of parasites through anisakis, therefore ensuring that

any contamination through anisakis that the fish may have from origin is inactivated due to the prevention processes applied (frozen to -20 °C for a minimum of 24 hours) according to current regulations.

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

## BEVERAGE SELECTION

### SELECTION OF CAVAS

Cava Codorníu Seco.

Cava Jaume Serra Brut Nature.

ALLERGENS: 12

### WHITE WINES

D.O. Rueda.

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

D.O. Catalunya (only in Northeast routes).

ALLERGENS: 12

### RED WINES

D.O. Rioja.

D.O. Ribera del Duero.

ALLERGENS: 12

### ROSÉ WINE

D.O.Ca. Rioja.

ALLERGENS: 12

### BEERS

Estrella Galicia Especial.

Estrella Galicia 0,0% Tostada.

Lupia Herbal Nugget.

### SOFT DRINKS

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

Orange Fanta Zero, Lemon Fanta Zero.

Nordic tonic water.

Still mineral water Cabreiroá.

Sparkling mineral water.

### NECTARS

Don Simón orange.

Don Simón pineapple.

Don Simón peach.

(Brands subject to product availability).

The sale of alcoholic beverages to persons under 18 years of age is prohibited. Alcohol abuse is a danger to health.

### ALLERGENS

1



CONTAINS GLUTEN

2



CRUSTACEANS

3



EGGS

4



FISH

5



PEANUTS

6



SOYA

7



DAIRY

8



NUTS

9



CELERY

10



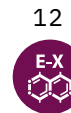
MUSTARD

11



SESAME SEEDS

12



SULPHUR DIOXIDE AND SULPHITES

13



LUPINS

14



MOLLUSCS

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

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