

Lunch-Dinner

MENU 2

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

Hors d'oeuvre

Gazpacho or consommé according to the season.

ALLERGENS: GAZPACHO 12, CONSOMMÉ 3, 6 and 9

MEAT OPTION

Starter

Lentil and quinoa salad with mustard dressing and roasted sweet potato.

ALLERGENS: 10 and 12

Main Course

Beef stew with sour wine, parsnip purée and sautéed courgette.

ALLERGENS: 1, 6, 7, 10 and 12

Dessert

Cheese.

ALLERGENS: 7

FISH OPTION

Starter

Wheat semolina salad dressed with dried tomato, sultanas, cucumber and cheese in brine.

ALLERGENS: 1, 7 and 12

Main Course

Grilled hake** with cauliflower gazpachuelo, roast potatoes and roasted peppers.

ALLERGENS: 3, 4, 7 and 12

Dessert

Fruit.

PASTA OPTION

Starter

Lettuce hearts with honey-mustard sauce, sun-dried tomato and chives.

ALLERGENS: 1, 3, 8, 10 and 12

Main Course

Rigatoni with Norma sauce and crumbled cheese in brine.

ALLERGENS: 1, 7 and 12

Dessert

Cake.

ALLERGENS: 1, 3 and 7

Butter, tomato spread, Oleoestepa extra virgin olive oil, vinegar, salt and pepper. Coffee, assorted infusions, chocolate.

ALLERGENS: 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 inactive 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.

BEVERAGE SERVICE

Martini Rosso.

Glenfiddich 12 years whisky

Cutty Sark whisky.

Nordés Gin.

Bombay Sapphire gin.

Barceló añejo ron.

Panizo herbal liqueur.

Pacharán Panizo.

(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



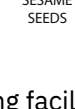
CRUSTACEANS

3



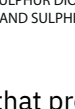
EGGS

4



FISH

5



PEANUTS

6



SOYA

7



DAIRY

8



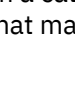
NUTS

9



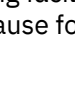
CELERY

10



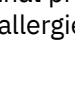
MUSTARD

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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