



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.

Kamón perica

STARTER Green sprouts salad with tomato, fresh cheese and red onion. ALLERGENS: 7

## MAIN COURSE

Hake\* with mashed potatoes, red onion with almonds, sautéed cherry tomatoes and spinach sautéed with lemon.

ALLERGENS: 4, 8 and 12

## BREAD

Selection of breads. ALLERGENS: 1 and 7

# DESSERT

Fruit.



Butter, fresh tomato, Oleoestepa extra virgin olive oil, vinegar, salt and pepper. Coffee, choice of herbal teas. ALLERGENS: 6, 7, 8 and 12



# BEVERAGE SELECTION

### 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.













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



\*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.

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.

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.

