# Breakfast Vigils





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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 peixa

MAIN COURSE

Roasted pumpkin with herbs, grilled courgette, baby potatoes and cherry tomatoes roasted with oregano.

## DESSERT Fruit.

spread, Oleoestepa extra virgin olive oil, vinegar, salt and pepper. Coffee, choice of herbal teas. ALLERGENS: 1, 3, 6, 7, 8 and 12

Unsalted bread, pastry, butter, jam, sweet tomato jam, honey, tomato

BEVERAGE SELECTION **SELECTION OF CAVAS** Cava Codorníu Seco.

#### D.O. La Mancha (only in Southern routes). D.O. Catalunya (only in Northeast routes). **ALLERGENS: 12**

D.O. Ribera del Duero. ALLERGENS: 12

Cava Jaume Serra Brut Nature.

ALLERGENS: 12

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

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

WHITE WINES D.O. Rueda.

**BEERS** Estrella Galicia Especial. Estrella Galicia 0,0% Tostada.

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

Still mineral water Cabreiroá. Sparkling mineral water.

**NECTARS** 

GLUTEN

8

ALLERGENS 3 1 2 4

### Orange Fanta Zero, Lemon Fanta Zero or Sprite. Nordic tonic water.

SOFT DRINKS

Lupia Herbal Nugget.

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

EGGS

10

that may cause food allergies.

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

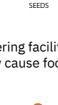
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NUTS CELERY MUSTARD

CRUSTACEANS

9

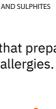
Prepared in a catering facility that prepares food



FISH

11

SESAME

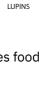


5

PEANUTS

12

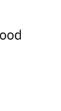
SULPHUR DIOXIDE



6

SOYA

13

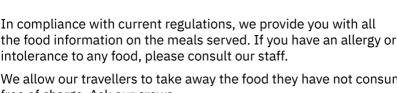


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DAIRY

14

MOLLUSCS



prohibited. Alcohol abuse is a danger to health.