## Breakfast Low in sugar







"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. Kamén freixa

MAIN COURSE

Omelette with parsley, courgette sautéed with thyme, and cherry tomatoes sautéed with Provençal herbs. **ALLERGENS: 3** 

# DESSERT

Seasonal fruit.

Unsalted bread, butter, fresh tomato, Oleoestepa extra virgin olive oil, salt and pepper. Coffee, choice of herbal teas. ALLERGENS: 1 and 7

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

**BEVERAGE SELECTION** 

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

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

Cava Jaume Serra Brut Nature.

ALLERGENS: 12 **ROSÉ WINE** 

D.O. Ribera del Duero.

ALLERGENS: 12

WHITE WINES D.O. Rueda.

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

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.

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

4

11

### Orange Fanta Zero. Sprite. Nordic tonic water.

Don Simón peach.

1

SOFT DRINKS

**NECTARS** Don Simón orange. Don Simón pineapple.

Sparkling mineral water Cabreiroá.

Still mineral water Cabreiroá.

**ALLERGENS** 

3



free of charge. Ask our crews.

2

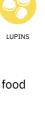
CRUSTACEANS





5

12



6

13



7

14

In compliance with current regulations, we provide you with all

We allow our travellers to take away the food they have not consumed

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

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intolerance to any food, please consult our staff.