

Dinner

Children



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

STARTER

Leaf salad with cherry tomatoes, cucumber, carrots, cheese, sweetcorn and black olives.

ALLERGENS: 7

MAIN COURSE

Turkey cordon bleu, served with mashed potatoes and sautéed courgette.

ALLERGENS: 1, 3, 6 and 7

SELECTION OF BREADS

ALLERGENS: 1 and 7

DESSERT

Seasonal fruit.

Butter, fresh tomato, Oleoestepa extra virgin olive oil, vinegar, salt and pepper. Choice of herbal teas.

ALLERGENS: 7 and 12

BEVERAGE SELECTION

SOFT DRINKS

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

Orange Fanta Zero.

Sprite.

Nordic tonic water.

Still mineral water Cabreiroá.

Sparkling mineral water Cabreiroá.

NECTARS

Don Simón orange.

Don Simón pineapple.

Don Simón peach.

ALLERGENS



1
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.

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.

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