

Lunch

Vigil



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

Bean, soya bean and sweetcorn salad.

ALLERGENS: 6

MAIN COURSE

Kale and quinoa burger with roasted tomato sauce, served with potatoes, aubergines and roasted red onion.

ALLERGENS: 1 and 6

DESSERT

Seasonal fruit.

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

ALLERGENS: 1, 7 and 12

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.

Sprite.

Nordic tonic water.

Still mineral water Cabreiroá.

Sparkling mineral water Cabreiroá.

NECTARS

Don Simón orange.

Don Simón pineapple.

Don Simón peach.

BEVERAGE SERVICE

Martini Rosso.

Glenfiddich 12 years whisky.

Cutty Sark whisky.

Nordés Gin.

Bombay Shappire gin.

Barceló aged rum.

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



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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