

# WELCOME TO THE 1928 WAGON RESTAURANT

Dear traveller,

We are on the French platform of Canfranc International Station, in an authentic sleeping car like the countless others that crossed these mountains to reach France, alongside freight trains, between 1928 and 1970. Our culinary concept showcases the cultural connection between France and Aragon.

The interior design is inspired by the luxury trains that travelled across Europe during the Roaring Twenties and the great journeys that lasted several days in search of unexpected landscapes and interesting encounters.

We invite you to close your eyes for a few seconds and imagine yourself travelling to Montparnasse, Paris, the cradle of avant-garde and a cultural and creative epicentre. We will take you to a classic, everlasting restaurant furnished with tables that exude allure and have many stories to tell.

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Before commencing the journey, simply choose one of the two itineraries:

## URDOS CANFRANC

This shorter route with four stops will immerse you in the culinary culture of the mountains surrounding Somport pass on both sides.

## LE GRAND VOYAGE

A tribute to the day that Canfranc Station was born and its neighbours. You will take the train on 18 July 1928 and travel across France for dinner in Paris.

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Awaken your senses, feel the excitement and enjoy, always accompanied by the team,

**Eduardo Salanova, Ana Acín,** and their passion.

## ROUTE

# URDOS - CANFRANC

Urdós and Canfranc are the closest towns connected thanks to the railway line. This short route marked the beginning of a great cultural change that bound Spain and France. The mountain's residents on both sides gained wealth by sharing their histories, products, traditional recipes, top remedies and, above all, their love for the mountains, basking in an authentically Pyrenean way of life. This was the inspiration behind recreating this historical journey that you are now able to savour in the 1928 wagon restaurant. Across fewer kilometres and in less time, but featuring the most essential aspects.

### AMUSES-BOUCHES

Fresh-made butter, French oyster and artisan Sayon bread (*Jaca*).

### STARTER

*Of your choice:*

Terrine de campagne from the Pyrenees, 100% Ascara rye bread, pickled red onion, pickles and capers.

Creamy Alcolea de Cinca Niral rice with turbot, Provençal ratatouille, romesco and thyme.

Duck foie gras poêlé, parsnip foam, tonka bean, and oat and nut brittle.

### FINAL

*Of your choice:*

Dry-aged Rossini filet mignon with Pedro Ximene apple purée, Perigord sauce and potato rosti.

Duck breast with carrots in a thousand textures (*dust, chips, glazed minis and cream with orange blossom*).

Wild corvina sea bass, Swiss chard, bonne femme sauce, mushroom chips, lemon gel and toasted hazelnut.

### DESSERT

*Of your choice:*

Warm chocolate foam with crispy nuts.

“Sweet Aragon crumble”.

Our version of a rum-infused sponge cake.

€ 85

## ROUTE

# LE GRAND VOYAGE

The grand opening took place on 18 July 1928, and was attended by King Alfonso XIII and President of the French Republic Monsieur Gastón Doumergue. The joy people felt when sharing their history, preserving their value and consolidating their future is the inspiration behind this reinterpretation that is intertwined with our commitment to avant-garde and flavour.

There were daily trains to Paris as of that day, and the cultural fusion is represented in each station, inviting guests to discover the local cuisine and further enhance Aragon's traditions.

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### AMUSES-BOUCHES

French-Aragon butter duo, French oyster, sabayon gratin and citrus salad.

### GARE DU CANFRANC

Pyrenees imperial trout gravlax with a hint of lemon and ginger, apple, nori seaweed and cucumber.

### GARE DU PAU

Duck foie gras mi-cuit cooked in Aragon punch, with strawberry chutney, caramelised goji berry granola and freeze-dried raspberries.

### GARE DE L'AQUITAINE

*Of your choice:*

Smoked Parmentier foam, cured yolk, sautéed longaniza sausage, shallots and chives, served with fresh truffle.

Creamy Alcolea de Cinca Niral rice with turbot, Provençal ratatouille, romesco and thyme.

Monsieur Dampierre gratin.

### GARE DE VAL DE LOIRE

*Of your choice:*

18 July 1928-style veal Orloff with peas in butter and gratin dauphinois.

Duck breast with carrots in a thousand textures (dust, chips, glazed minis and cream with orange blossom).

Red mullet, mini courgette cooked in two ways, molluscs and seafood bisque.

Lobster confit, sea urchin foam and coconut chips.

### LE TROU NORMAND

Warm chocolate foam with crispy nuts.

"Sweet Aragon crumble".

Our version of Fraisier strawberry cake.

### POSTRE

*Of your choice:*

