



New Era for Russian Train Catering

For passengers travelling by Eurostar, ICE or Thalys in Western Europe, a good system-catering service on board the trains is taken for granted. The situation is rather different in Russia, where hundreds of individual F&B suppliers serve the vast train network in a wide variety of ways. For the first time, the new high-speed trains operating between St. Petersburg and Moscow are now offering travellers a modern foodservice on the Cook & Chill basis: a milestone for Russian Railways. <http://eng.rzd.ru>

Since December 2009, there have been eight modern high speed trains – built by Siemens – running between St. Petersburg and Moscow. Bearing the name Sapsan (the Russian name for the peregrine falcon, one of the world's fastest birds), they cover the 700 km between Moscow and St. Petersburg in 3 hours

and 45 minutes. Now a modern foodservice offer has also been introduced on this route.

For passengers in the Business Class, the fare includes breakfast, lunch or dinner depending on the time of day. Similar to the in-flight-service on the airlines, you can indicate your special preferences

when you book your ticket, for example vegetarian, low-calorie, or a children's menu. For the regular meals, Business Class travellers have a choice of meat, fish or poultry. The food is served on chinaware and brought directly to the passengers.

For Economy Class passengers there is a Bistro car, which can seat 40. Places can be reserved when purchasing the tickets. For RUB390/€10, there is a substantial breakfast available (including potato pudding with meat and mushroom cream sauce, cottage cheese pudding with plum and apple jam or oatmeal with dried fruit, as well as assorted cheeses, yoghurts, croissants and drinks) until 12 noon. They also serve a restaurant-style menu of starters, main

