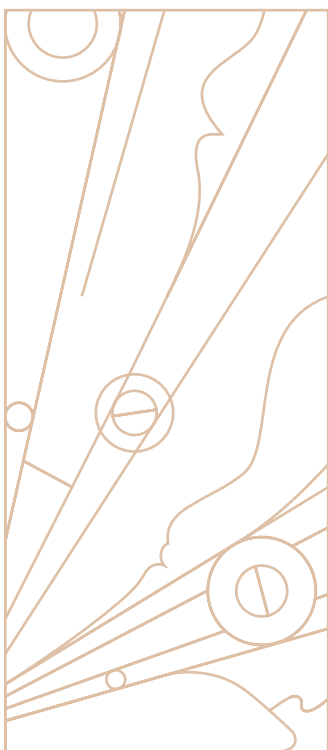
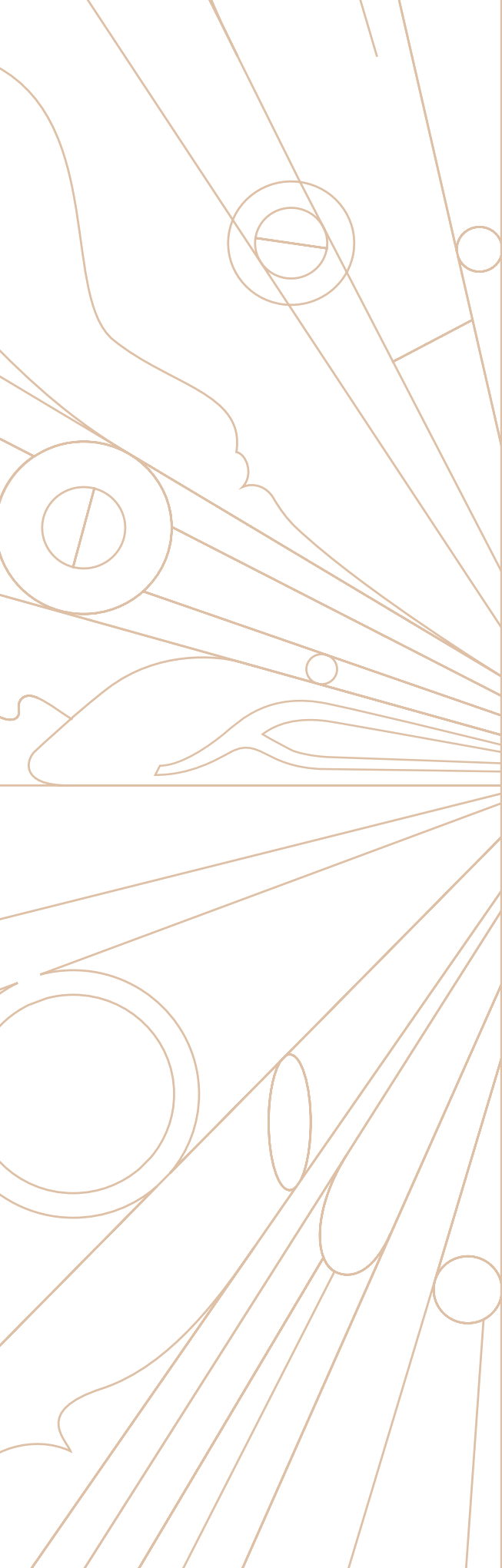


EXECUTIVE

MENÙ | MENU | LA CARTE

F FRECCIAROSSA





EXECUTIVE

Per te che ami circondarti del meglio, ovunque tu sia.

EXECUTIVE

Conceived for those who love to surround themselves with the best, wherever they are.

EXECUTIVE

Pour vous qui aimez ce qu'il y a de mieux, où que vous soyez.



By CARLO CRACCO

Concediti un piccolo lusso.

Prova l'alta cucina a bordo treno con le ricette create in esclusiva per te dallo Chef Carlo Cracco.

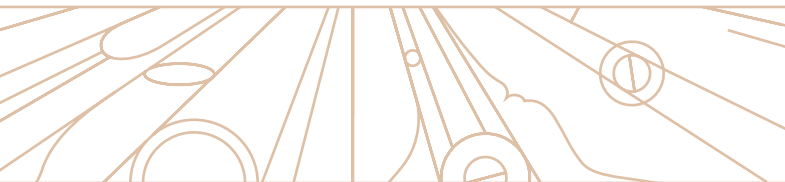
Treat yourself to a little luxury.

Try haute cuisine on board with recipes created exclusively for you by Chef Carlo Cracco.

Laissez-vous tenter par un petit luxe.

Découvrez une offre de restauration premium à bord avec les recettes créées.

Colazione | Breakfast | Petit déjeuner



Cornetto vuoto

Plain croissant | Croissant nature

Croissant al pistacchio

Croissant with pistachio filling | Croissant à la pistache



DOLCE by CARLO CRACCO

Pastiera napoletana

PASTRY by CARLO CRACCO

Pastiera Napoletana (Neapolitan tart made with ricotta cheese)

DESSERT de CARLO CRACCO

Pastiera Napoletana (gâteau napolitain farci à la ricotta)

Crostatina Albicocca Grano Saraceno - Senza glutine e latte

Apricot tartlet with buckwheat - Gluten-free and milk-free

Tartelette aux abricots et au sarrasin - Sans gluten ni lait

Biscotti al cocco

Coconut biscuits | Biscuits à la noix de coco

Frutta secca - Mix Vitalità BIO - Senza glutine

Dried fruit - ORGANIC Mix Vitalità - Gluten-free

Mélange de fruits secs - Mix Vitalité BIO - Sans gluten

Pane casereccio - Senza glutine

Homemade bread - Gluten-free | Pain de campagne - Sans gluten

Fette biscottate integrali BIO

ORGANIC wholemeal rusks | Biscottes complètes BIO

Confettura di pesche

Peach jam | Confiture de pêches

Miele di fiori d'acacia

Acacia blossom honey | Miel d'acacia

Yogurt intero bianco BIO da latte fieno STG - Senza glutine

ORGANIC white yoghurt made with whole TSG haymilk - Gluten-free

Yaourt nature entier au lait de foin STG BIO - Sans gluten

Macedonia

Fresh fruit salad | Salade de fruits



CLUB SANDWICH by CARLO CRACCO

Pane bianco con pollo sfilacciato, maionese al Parmigiano Reggiano e senape, pancetta grigliata e carciofi al forno

CLUB SANDWICH by CARLO CRACCO

White bread with shredded chicken, mayonnaise with Parmigiano Reggiano and mustard, grilled pancetta and baked artichokes

CLUB SANDWICH de CARLO CRACCO

Pain blanc garni de poulet effiloché, mayonnaise au Parmigiano

Reggiano et à la moutarde, pancetta grillée et artichauts cuits au four

Tortino di ricotta, asparagi e nocciole

Ricotta pie with asparagus and hazelnuts

Tarte à la ricotta, asperges et noisettes

Focaccia farcita con speck e cavolo marinato

Focaccia filled with speck and pickled cabbage

Focaccia garnie de speck et de chou mariné

Birra consigliata | Recommended beer | Bière conseillée
Super Bitter - BALADIN

Saccottino con carciofi, maggiorana e formaggio di capra

Savoury pastry filled with artichokes, marjoram and goat's cheese

Petit chausson aux artichauts, marjolaine et fromage de chèvre

Vino consigliato | Recommended wine | Vin conseillé
Mongris, Collio Pinot Grigio DOC - MARCO FELLUGA



CLUB SANDWICH by CARLO CRACCO

Pane bianco con pollo sfilacciato, maionese al Parmigiano Reggiano e senape, pancetta grigliata e carciofi al forno

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Pain blanc garni de poulet effiloché, mayonnaise au Parmigiano Reggiano et à la moutarde, pancetta grillée et artichauts cuits au four

Vino consigliato | Recommended wine | Vin conseillé
Piano del Cardo, Irpinia Falanghina DOC - PASSO DELLE TORTORE



TAGLIERE by CARLO CRACCO

Guanciale toscano e caciotta al pepe nero

CHARCUTERIE AND CHEESE BOARD by CARLO CRACCO

Tuscan-style cured pork cheek and caciotta cheese with black pepper

ASSIETTE DE FROMAGES ET CHARCUTERIE de CARLO CRACCO

Guanciale de Toscane et fromage « caciotta » au poivre noir

Vino consigliato | Recommended wine | Vin conseillé
Monteroso, Pinot Nero dell'Oltrepò Pavese DOC - GIORGI

Mozzarella di Bufala Campana DOP

PDO Campana Buffalo Mozzarella | Mozzarella de Bufala AOP

Focaccia croccante agli spinaci e sesamo bianco

Crispy focaccia with spinach and white sesame seeds

Focaccia croquante aux épinards et au sésame blanc

Paninetto alla barbabietola e semi di zucca

Bread roll with beetroot and pumpkin seeds

Petit pain betterave et graines de citrouille

Pane casereccio - Senza glutine

Homemade bread - Gluten-free | Pain de campagne - Sans gluten



DOLCE by CARLO CRACCO

Pastiera napoletana

PASTRY by CARLO CRACCO

Pastiera Napoletana (Neapolitan tart made with ricotta cheese)

DESSERT de CARLO CRACCO

Pastiera Napoletana (gâteau napolitain farci à la ricotta)

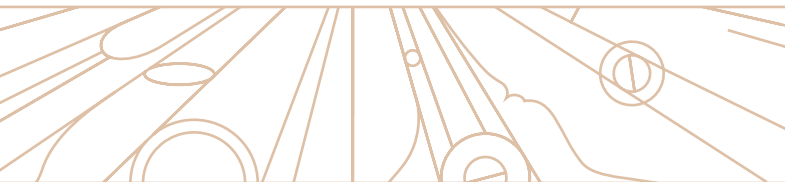
Crostatina Albicocca Grano Saraceno - Senza glutine e latte

Apricot tartlet with buckwheat - Gluten-free and milk-free

Tartelette aux abricots et au sarrasin - Sans gluten ni lait

Macedonia

Fresh fruit salad | Salade de fruits



Crema di carciofi con fetta biscottata alla maggiorana

Cream of artichoke with marjoram rusk
Crème d'artichauts et biscotte à la marjolaine

Vino consigliato | Recommended wine | Vin conseillé
Mongris, Collio Pinot Grigio DOC - MARCO FELLUGA

Tortino di ricotta, asparagi e nocciole

Ricotta pie with asparagus and hazelnuts
Tarte à la ricotta, asperges et noisettes



TAGLIERE by CARLO CRACCO

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Monteroso, Pinot Nero dell'Oltrepò Pavese DOC - GIORGI

Mozzarella di Bufala Campana DOP

PDO Campana Buffalo Mozzarella | Mozzarella de Bufala AOP

Focaccia croccante agli spinaci e sesamo bianco

Crispy focaccia with spinach and white sesame seeds
Focaccia croquante aux épinards et au sésame blanc

Paninetto alla barbabietola e semi di zucca

Bread roll with beetroot and pumpkin seeds
Petit pain betterave et graines de citrouille

Pane casereccio - Senza glutine

Homemade bread - Gluten-free | Pain de campagne - Sans gluten

Mezzelune di ricotta e borragine con salsa al burro salvia e pepe

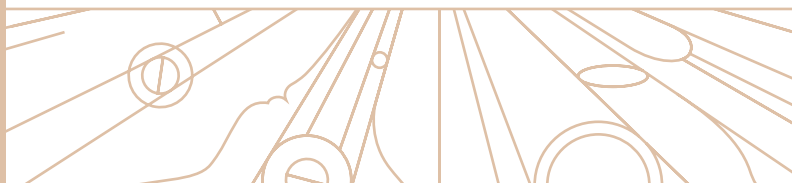
Mezzelune pasta filled with ricotta cheese and borage, in a butter, sage and pepper sauce
Pâtes « mezzelune » à la ricotta et à la bourrache, sauce au beurre, sauge et poivre

Fregola al profumo di limone, prosciutto crudo croccante e asparagi

Fregola pasta with lemon, crisp cured ham and asparagus
Pâtes « fregola sarde » parfumée au citron, jambon cru croustillant et asperges

Risotto agli asparagi - Senza glutine e lattosio

Asparagus risotto - Gluten-free and lactose-free
Risotto aux asperges - Sans gluten ni lactose



PIATTO by CARLO CRACCO

Lonza di suino al limone del Garda con zucchine fresche all'olio evo

DISH by CARLO CRACCO

Pork loin with Garda lemons and fresh courgettes with EVO oil

PLAT de CARLO CRACCO

Filet de porc au citron du lac de Garde accompagné de courgettes fraîches à l'huile d'olive extra vierge

Vino consigliato | Recommended wine | Vin conseillé

Joseph, Gewürztraminer - J. HOFSTÄTTER

Pollo all'ischitana

Ischia-style chicken | Poulet façon « Ischitana »

Purea di patate

Potato purée | Purée de pommes de terre



CLUB SANDWICH by CARLO CRACCO

Pane bianco con pollo sfilacciato, maionese al Parmigiano Reggiano e senape, pancetta grigliata e carciofi al forno

CLUB SANDWICH by CARLO CRACCO

White bread with shredded chicken, mayonnaise with Parmigiano

Reggiano and mustard, grilled pancetta and baked artichokes

CLUB SANDWICH de CARLO CRACCO

Pain blanc garni de poulet effiloché, mayonnaise au Parmigiano

Reggiano et à la moutarde, pancetta grillée et artichauts cuits au four

Vino consigliato | Recommended wine | Vin conseillé

Piano del Cardo, Irpinia Falanghina DOC - PASSO DELLE TORTORE



DOLCE by CARLO CRACCO

Pastiera napoletana

PASTRY by CARLO CRACCO

Pastiera Napoletana (Neapolitan tart made with ricotta cheese)

DESSERT de CARLO CRACCO

Pastiera Napoletana (gâteau napolitain farci à la ricotta)

Crostatina Albicocca Grano Saraceno - Senza glutine e latte

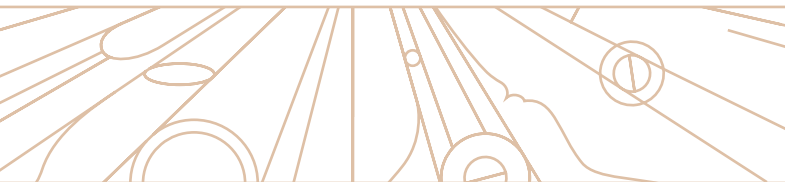
Apricot tartlet with buckwheat - Gluten-free and milk-free

Tartelette aux abricots et au sarrasin - Sans gluten ni lait

Macedonia

Fresh fruit salad | Salade de fruits

Aperitivo | Appetisers | Apéritif



Focaccia farcita con speck e cavolo marinato

Focaccia filled with speck and pickled cabbage

Focaccia garnie de speck et de chou mariné

Birra consigliata | Recommended beer | Bière conseillée
Super Bitter - BALADIN

Saccottino con carciofi, maggiorana e formaggio di capra

Savoury pastry filled with artichokes, marjoram and goat's cheese

Petit chausson aux artichauts, marjolaine et fromage de chèvre

Vino consigliato | Recommended wine | Vin conseillé
Mongris, Collio Pinot Grigio DOC - MARCO FELLUGA

Polpettina di pollo, cipolle e curry

Chicken meatball with onion and curry

Boulette de poulet, oignon et curry

Birra consigliata | Recommended beer | Bière conseillée
My Antonia - BIRRA DEL BORGO



TAGLIERE by CARLO CRACCO

Guanciale toscano e caciotta al pepe nero

CHARCUTERIE AND CHEESE BOARD by CARLO CRACCO

Tuscan-style cured pork cheek and caciotta cheese with black pepper

ASSIETTE DE FROMAGES ET CHARCUTERIE de CARLO CRACCO

Guanciale de Toscane et fromage « caciotta » au poivre noir

Vino consigliato | Recommended wine | Vin conseillé
Monteroso, Pinot Nero dell'Oltrepò Pavese DOC - GIORGI

Mozzarella di Bufala Campana DOP

PDO Campana Buffalo Mozzarella | Mozzarella de Bufala AOP

Focaccia croccante agli spinaci e sesamo bianco

Crispy focaccia with spinach and white sesame seeds

Focaccia croquante aux épinards et au sésame blanc

Paninetto alla barbabietola e semi di zucca

Bread roll with beetroot and pumpkin seeds

Petit pain betterave et graines de citrouille

Grissino DOP al finocchietto

PDO wild fennel breadstick | Grissino AOP au fenouil

Pane casereccio - Senza glutine

Homemade bread - Gluten-free | Pain de campagne - Sans gluten



CLUB SANDWICH by CARLO CRACCO

Pane bianco con pollo sfilacciato, maionese al Parmigiano Reggiano e senape, pancetta grigliata e carciofi al forno

CLUB SANDWICH by CARLO CRACCO

White bread with shredded chicken, mayonnaise with Parmigiano

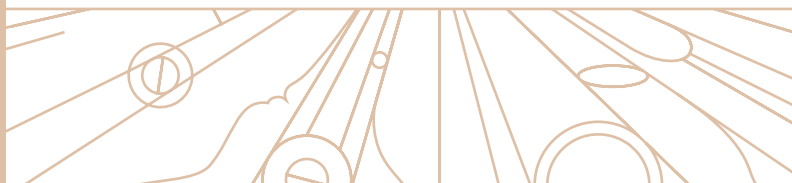
Reggiano and mustard, grilled pancetta and baked artichokes

CLUB SANDWICH de CARLO CRACCO

Pain blanc garni de poulet effiloché, mayonnaise au Parmigiano

Reggiano et à la moutarde, pancetta grillée et artichauts cuits au four

Vino consigliato | Recommended wine | Vin conseillé
Piano del Cardo, Irpinia Falanghina DOC - PASSO DELLE TORTORE



DOLCE by CARLO CRACCO

Pastiera napoletana

PASTRY by CARLO CRACCO

Pastiera Napoletana (Neapolitan tart made with ricotta cheese)

DESSERT de CARLO CRACCO

Pastiera Napoletana (gâteau napolitain farci à la ricotta)

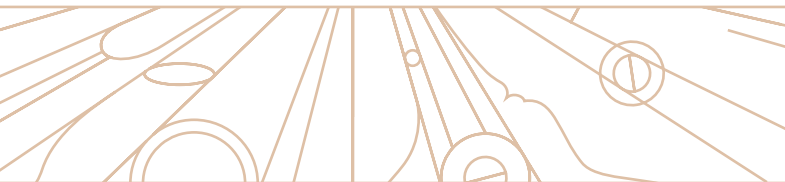
Crostatina Albicocca Grano Saraceno - Senza glutine e latte

Apricot tartlet with buckwheat - Gluten-free and milk-free

Tartelette aux abricots et au sarrasin - Sans gluten ni lait

Macedonia

Fresh fruit salad | Salade de fruits



Crema di carciofi con fetta biscottata alla maggiorana

Cream of artichoke with marjoram rusk
Crème d'artichauts et biscotte à la marjolaine

Vino consigliato | Recommended wine | Vin conseillé
Mongris, Collio Pinot Grigio DOC - MARCO FELLUGA

Polpettina di pollo, cipolle e curry

Chicken meatball with onion and curry
Boulette de poulet, oignon et curry

Birra consigliata | Recommended beer | Bière conseillée
My Antonia - BIRRA DEL BORGO



TAGLIERE by CARLO CRACCO

Guanciale toscano e caciotta al pepe nero

CHARCUTERIE AND CHEESE BOARD by CARLO CRACCO
Tuscan-style cured pork cheek and caciotta cheese with black pepper
ASSIETTE DE FROMAGES ET CHARCUTERIE de CARLO CRACCO
Guanciale de Toscane et fromage « caciotta » au poivre noir

Vino consigliato | Recommended wine | Vin conseillé
Monteroso, Pinot Nero dell'Oltrepò Pavese DOC - GIORGI

Mozzarella di Bufala Campana DOP

PDO Campana Buffalo Mozzarella | Mozzarella de Bufala AOP

Focaccia croccante agli spinaci e sesamo bianco

Crispy focaccia with spinach and white sesame seeds
Focaccia croquante aux épinards et au sésame blanc

Paninetto alla barbabietola e semi di zucca

Bread roll with beetroot and pumpkin seeds
Petit pain betterave et graines de citrouille

Grissino DOP al finocchietto

PDO wild fennel breadstick | Grissino AOP au fenouil

Pane casereccio - Senza glutine

Homemade bread - Gluten-free | Pain de campagne - Sans gluten



CLUB SANDWICH by CARLO CRACCO

Pane bianco con pollo sfilacciato, maionese al Parmigiano Reggiano e senape, pancetta grigliata e carciofi al forno

CLUB SANDWICH by CARLO CRACCO
White bread with shredded chicken, mayonnaise with Parmigiano Reggiano and mustard, grilled pancetta and baked artichokes
CLUB SANDWICH de CARLO CRACCO
Pain blanc garni de poulet effiloché, mayonnaise au Parmigiano Reggiano et à la moutarde, pancetta grillée et artichauts cuits au four

Vino consigliato | Recommended wine | Vin conseillé
Piano del Cardo, Irpinia Falanghina DOC - PASSO DELLE TORTORE

Mezzelune di ricotta e borragine con salsa al burro salvia e pepe

Mezzelune pasta filled with ricotta cheese and borage, in a butter, sage and pepper sauce

Pâtes « mezzelune » à la ricotta et à la bourrache, sauce au beurre, sauge et poivre

Fregola al profumo di limone, prosciutto crudo croccante e asparagi

Fregola pasta with lemon, crisp cured ham and asparagus

Pâtes « fregola sarde » parfumée au citron, jambon cru croustillant et asperges

Risotto agli asparagi - Senza glutine e lattosio

Asparagus risotto - Gluten-free and lactose-free

Risotto aux asperges - Sans gluten ni lactose



PIATTO by CARLO CRACCO

Lonza di suino al limone del Garda con zucchine fresche all'olio evo

DISH by CARLO CRACCO

Pork loin with Garda lemons and fresh courgettes with EVO oil

PLAT de CARLO CRACCO

Filet de porc au citron du lac de Garde accompagné de courgettes fraîches à l'huile d'olive extra vierge

Vino consigliato | Recommended wine | Vin conseillé

Joseph, Gewürztraminer - J. HOFSTÄTTER

Pollo all'ischitana

Ischia-style chicken | Poulet façon « Ischitana »

Purea di patate

Potato purée | Purée de pommes de terre



DOLCE by CARLO CRACCO

Pastiera napoletana

PASTRY by CARLO CRACCO

Pastiera Napoletana (Neapolitan tart made with ricotta cheese)

DESSERT de CARLO CRACCO

Pastiera Napoletana (gâteau napolitain farci à la ricotta)

Crostatina Albicocca Grano Saraceno - Senza glutine e latte

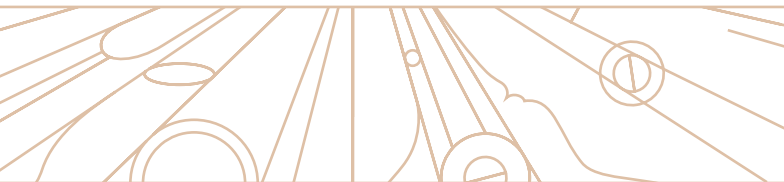
Apricot tartlet with buckwheat - Gluten-free and milk-free

Tartelette aux abricots et au sarrasin - Sans gluten ni lait

Macedonia

Fresh fruit salad | Salade de fruits

Open Bar



Vini bianchi | White wine | Vins blancs

Piano del Cardo, Irpinia Falanghina DOC - PASSO DELLE TORTORE
Campania | Campania | Campanie - 13 % vol - 37,5 cl

Regaleali Bianco DOC - TASCA D'ALMERITA
Sicilia | Sicily | Sicile - 12,5 % vol - 37,5 cl

Joseph, Gewürztraminer - J. HOFSTÄTTER
Trentino Alto Adige | Trentino Alto Adige | Trentin-Haut-Adige
14% vol - 37,5 cl

Mongris, Collio Pinot Grigio DOC - MARCO FELLUGA
Friuli Venezia Giulia | Friuli-Venezia Giulia | Frioul Vénétie Julienne
13 % vol - 37,5 cl

Vini rossi | Red wine | Vins rouges

Barbera IGT Beneventano - SENSORIALE
Campania | Campania | Campanie - 13% vol - 37,5 cl

Pretorio, Morellino di Scansano DOCG - SENSI
Toscana | Tuscany | Toscane - 13,5% vol - 37,5 cl

Monteroso, Pinot Nero dell'Oltrepò Pavese DOC - GIORGI
Lombardia | Lombardy | Lombardie - 13% vol - 37,5 cl

Primitivo di Manduria DOC, Sasseo - MASSERIA ALTEMURA
Puglia | Apulia | Pouilles - 14% vol - 37,5 cl

Le bollicine | Sparkling wine | Les bulles

Fusion, Spumante metodo classico - GIORGI
Lombardia | Lombardy | Lombardie - 12,5% vol - 20 cl

Le birre artigianali | Craft beer | Bière artisanale

Super Bitter - BALADIN - 8% vol - 33 cl

Botanic Blanche, analcolica - BALADIN
Botanic Blanche, alcohol-free | Botanic Blanche, sans alcool - 0% vol - 33 cl

My Antonia - BIRRA DEL BORGO - 7,5% vol - 33 cl

Nazionale - Senza glutine - BALADIN
Nazionale - Gluten-free | Nazionale - Sans gluten - 6,5% vol - 33 cl

Gli aperitivi | Aperitifs | Apéritifs

Crodino - 10 cl

Sanbittèr rosso
Sanbittèr Red | Sanbittèr rouge - 10 cl

Sanbittèr Dry bianco
Sanbittèr Dry White | Sanbittèr Dry blanc - 10 cl

Aperol Spritz - 9% vol - 10 cl

Negroni - 21% vol - 10 cl

Mojito - 18% vol - 10 cl

Moscow Mule - 14% vol - 10 cl

Gin Sensation - 14% vol - 10 cl



Bibite analcoliche | Non-alcoholic drinks | Boissons sans alcool

Coca-Cola Original

Coca-Cola Zero Zuccheri

Coca-Cola Zero Sugar | Coca-Cola Zéro

Fanta Orange

Sprite

Tè limone BIO | ORGANIC lemon tea | Thé citron BIO

Tè pesca BIO | ORGANIC peach tea | Thé pêche BIO

Gassosa BIO | ORGANIC lemon soda | Gassosa BIO

Chinotto BIO | ORGANIC chinotto | Chinotto BIO

I succhi e la spremuta BIO

ORGANIC juices and freshly squeezed juices | Les jus et les fruits pressés BIO

Succo di frutta ACE BIO

ORGANIC ACE fruit juice | Jus de fruit ACE BIO

Succo di frutta Albicocca BIO

ORGANIC apricot juice | Jus de fruit Abricot BIO

Succo di frutta Ananas BIO

ORGANIC pineapple juice | Jus de fruit Ananas BIO

Spremuta di arancia bionda BIO

ORGANIC blond orange juice | Orange blonde pressée BIO

La caffetteria | Coffee | Boissons chaudes

illy espresso - Caffè Intenso

illy espresso - Bold roast coffee | illy espresso - Café à torréfaction intense

illy espresso - Caffè lungo Intenso

illy espresso - Long bold roast coffee
illy espresso - Café allongé à torréfaction intense

Caffè macchiato

Espresso with a dash of milk | Café espresso avec une touche de lait

Caffè macchiato con bevanda di riso

Espresso with a dash of rice drink
Café espresso avec une touche de lait de riz

illy espresso - Caffè decaffeinato

illy espresso - Decaffeinated coffee | illy espresso - Café décaféiné

illy espresso - Caffè lungo decaffeinato

illy espresso - Long decaffeinated coffee | illy espresso - Café allongé décaféiné

Orzo Espresso - Hordeum

"Hordeum" Barley coffee | Café d'orge Espresso - Hordeum

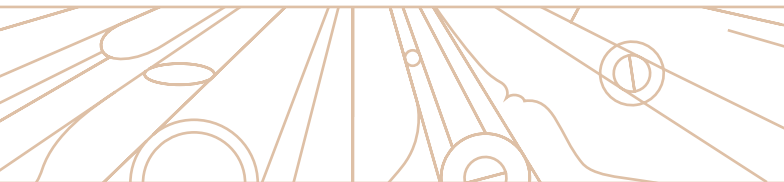
Orzo Ginseng - Hordeum

"Hordeum" Barley ginseng | Café d'orge Ginseng - Hordeum

Bicchiere di latte

Glass of milk | Verre de lait

Open Bar



Bicchiere di bevanda di riso

Glass of rice drink | Verre de lait de riz

Cappuccino

Cappuccino di riso

Rice Cappuccino | Cappuccino avec une touche de lait de riz

Latte macchiato

Milk with a dash of coffee | Lait avec une touche de café

Bevanda di riso macchiata

Rice drink with a dash of coffee | Lait de riz avec une touche de café

Cioccolata calda

Hot chocolate | Chocolat chaud

Tè e tisane | Tea and herbal teas | Thés et tisanes

Tè Earl Grey Yin Zhen

Earl Grey Yin Zhen Tea | Thé Earl Grey Yin Zhen

Tè Breakfast

Breakfast tea | Thé Breakfast

Tè Verde Pure Green Tea

Pure Green Tea | Thé Vert Simplement Pur

Camomilla BIO

ORGANIC chamomile | Camomille BIO

Tisana Passion de Fleurs

Passion de Fleurs herbal tea | Tisane Passion de Fleurs

Tisana Bali | Bali herbal tea | Tisane Bali

Tisana du Berger | Du Berger herbal tea | Tisane du Berger

Le acque | Water | Les eaux

Acqua naturale

Still water | Eau plate

Acqua frizzante

Sparkling water | Eau pétillante



I prodotti senza glutine proposti sono stati approvati nell'ambito del programma AFC di AIC. Ogni procedura prevista per il servizio senza glutine è condivisa e approvata da AIC.

The gluten-free products offered have been approved by the Gluten Free Eating Out program of the Italian Coeliac Association (AIC). Each procedure involved in the gluten-free service is shared and approved by the AIC.

Les produits sans gluten proposés à bord ont été approuvés par le programme de restauration sans gluten de l'Association Italienne pour la Maladie Coeliaque (AIC). Toute procédure engagée pour le service « sans gluten » est partagée et approuvée par l'AIC.

I piatti preparati a bordo possono contenere tracce di: cereali contenenti glutine, crostacei, uova, pesce, arachidi, soia, latte e derivati, frutta a guscio, sedano, senape, semi di sesamo, anidride solforosa e solfiti, molluschi e lupini. Per qualsiasi informazione su ingredienti e allergeni è possibile consultare l'apposita documentazione che verrà fornita, a richiesta, dal personale in servizio.

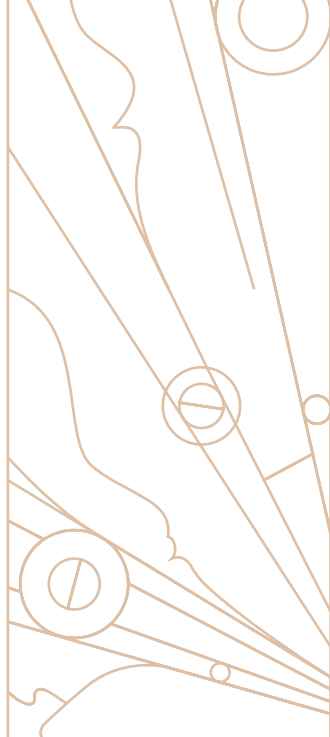
The dishes prepared on board may contain traces of: cereals containing gluten, shellfish, eggs, fish, peanuts, soya, milk and its derivatives, nuts, celery, mustard, sesame seeds, sulphur dioxide and sulphites, molluscs and lupine seeds. For further information regarding ingredients and allergens, it is possible to consult the leaflets on this subject which will be provided by our service staff on request.

Les plats préparés à bord sont susceptibles de contenir des traces de : céréales contenant du gluten, crustacés, oeufs, poissons, arachides, soja, lait et ses dérivés, fruits à coques, céleri, moutarde, graines de sésame, anhydride sulfureux et sulfites, lupin et mollusques. Pour plus de renseignements sur les ingrédients et les allergènes nous vous invitons à consulter le dépliant d'information qui vous sera fourni par notre personnel de bord, sur simple demande de votre part.

Alcune proposte di menu potrebbero essere disponibili solo in determinate fasce orarie.

Some menus could be available only in certain time slots.

Certaines propositions de formules pourraient n'être disponibles qu'à des heures spécifiques de la journée.



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