

Elegant Dinner

Always Available

Catch of the day
steamed or grilled
fish fillet with potatoes
and garden vegetables

Grilled chicken breast
asparagus, tomato
and potato chips

V Side dishes
vegetables of the day,
steamed vegetables

Desserts

Cheese plate
Grana Padano, mild Gorgonzola
and Camembert with fresh fruit
and a shortcrust pastry tartlet
with muscat wine jelly

Dulce de leche cream cake
dark chocolate sauce

After Eight sensation
chocolate and mint mousse cake

 **Bread and butter pudding**
raisins, vanilla ice cream

Ice cream and sorbet
ask your waiter for
our assortment of
ice cream and sorbets

 **Ice cream**
ask your waiter for
our daily selection

Fresh fruit plate

Baked Just for You

**Every day a different selection
of fresh-baked bread**

Farmer sourdough rye
bread rolls

Country white rolls

Olive oil focaccia

Sesame seed grissini

Starters

Imperial duet*
smoked salmon and roe, potato pancake and dilled yogurt

90-day air-dried beef bresaola carpaccio
rocket leaves, celeriac and mustard dressing

V Aubergine rolls Mediterranean-style
with tomato, mozzarella cheese and basil

Traditional Caesar salad
romaine lettuce, anchovies, crunchy croutons, Caesar dressing

Oxtail consommé flavoured with sherry
garnished with diced oxtail and vegetables

V Cream of Argenteuil asparagus soup
with tapioca pearls

Main Courses

 **Fresh Pasta Made on Board**

Homemade braised short rib ravioli
with veal jus, sage and shaved pecorino cheese

V Porcini mushroom risotto
arborio rice, sautéed mushrooms, fresh herbs, Parmesan

 **Salmon fillet on lime-flavoured rice cream**
pineapple mango relish and light curry sauce

Surf & Turf*
grilled beef fillet medallion and lobster tail,
bearnaise sauce and drawn butter,
served with crushed bacon potatoes and asparagus tips

Duck à l'orange in bigarade sauce*
with potato croquettes and julienne red cabbage braised with apples

V Vegetarian strudel
vegetables and tofu in phyllo pastry, on a light curry sauce

Classic Roast

Roasted herb-crust beef fillet*
three peppercorn sauce, roasted garlic potato purée,
cinnamon carrots, courgettes

Sommelier Recommendations

Sparkling Wines

Cruasé Rosé Metodo Classico "Torti", Italy   £9.5 £38

White Wines

Côtes des Roses Chardonnay "Gérard Bertrand", France £10 £40

Pinot Grigio DOC "Cantina Abbazia di Novacella", Italy £10 £40

Rosé Wines

Côtes des Roses Rosé "Gérard Bertrand", France £10 £40

Red Wines

Barón de Pardo Crianza DOCa "Bodegas Nava-Rioja", Spain £8 £31

Côtes des Roses Pinot Noir "Gérard Bertrand", France £10 £40

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

*Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.

All prices are inclusive of VAT.



No Sugar
Added



Vegetarian



Vegan



Chef's
Suggestion



MSC Cruises takes all possible precautions to ensure that the food offered to its guests is of the highest quality. Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products. We advise that eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All menus are subject to change depending on product availability. The complete list of food ingredients from the menu items is available upon request. For low sodium diet please contact your Head Waiter or Restaurant Manager.