



Pranzo



Vegetarian menu

*Variety of salads
choice of dressings*

“Vichyssoise”

chilled cream of leek and potato soup

Trofiette with Genoese pesto

Couscous with vegetable ragout, raisins and toasted almonds

Suggested wines

Vernaccia di San Gimignano DOCG “Geografico”, Toscana-Italia

Chianti Cetamura DOCG “Badia a Coltibuono”, Toscana-Italia

prices according to wine list



Lighter fare Light

Smoked salmon tartare with salad and chive yoghurt sauce

Baked cod fillet with potatoes, bell-peppers and white wine

Always available

Spaghetti or Penne with Bolognese or tomato sauce

Hamburger, Cheeseburger

Cheeseburger with bacon

Turkey burger

Hot Dog with condiments

served with French fries or vegetables of the day

Appetizers

Smoked salmon tartare with salad and chive yoghurt sauce

Mixed Italian sliced cold cuts with tomato bruschetta

Salad

*Variety of salads
choice of dressings*

Soups

Sweet corn and crispy bacon soup

“Vichyssoise”

chilled cream of leek and potato soup

Pasta and rice

Trofiette with Genoese pesto

“Iris” rice salad

with bell peppers, tuna, pickles and olives

Main courses

Broccoli, tomato and Pecorino cheese Spanish omelette

Baked cod fillet with potatoes, bell-peppers and white wine

Milanese-style pork chop

Grilled beef steak with mushroom sauce

Couscous with vegetable ragout, raisins and toasted almonds

Roasted bell-pepper and Brie cheese sandwich

Side orders

Roasted potatoes with aromatic herbs

Artichoke wedges with thyme

Cheese

*Our selection of cheese
served with orange marmalade and grapes*

Desserts and fruit

Fruit tart

Coconut cake

Ice cream or sorbet of the day

Sliced fresh fruit

Sweetened with fructose

Ice cream of the day



MSC Crociere prende tutte le possibili precauzioni per assicurare la perfetta qualità del cibo offerto ai suoi Ospiti. Alcuni alimenti possono essere surgelati all'origine. Tali alimenti sono scongelati osservando accurate procedure che lasciano inalterate le qualità organolettiche del prodotto. Si ricorda che il consumo di prodotti crudi o poco cotti quali carne, pollame, pesce, crostacei o uova, aumenta il rischio di malattie alimentari. Tutti i menù sono soggetti a cambiamenti a seconda della reperibilità dei prodotti. Tutti i piatti sono disponibili con poco o senza sale.

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 food borne illness. All menus are subject to change depending on product availability. All dishes are available slightly salted or unsalted.

MSC Croisières prend toutes les précautions pour garantir la parfaite qualité des aliments offerts à ses passagers. Il est possible que certains aliments soient surgelés frais. Ils sont décongelés avec le plus grand soin de manière à conserver toutes leurs qualités organoleptiques. Nous rappelons que la consommation de produits crus ou peu cuits tels que viande, volaille, poisson, crustacés ou œufs, augmente le risque de maladies alimentaires. Tous les menus sont sujets à modification en fonction des aliments disponibles. Tous les plats sont servis peu ou pas salés.

MSC Cruceros toma todas las precauciones posibles para garantizar la calidad de la comida que ofrece a sus huéspedes. Algunos alimentos pueden ser congelados en su origen. Para descongelar dichos alimentos, se siguen los procedimientos más estrictos para mantener inalteradas las cualidades organolépticas del producto. Recordamos que el consumo de alimentos crudos o poco cocidos, como carne, aves, pescado, crustáceos o huevos, aumenta el riesgo de enfermedades alimentarias. Todos los menús están sujetos a cambios según la disponibilidad del producto. Todos los platos se pueden pedir con poca o sin sal.

MSC Kreuzfahrten trifft alle möglichen Vorkehrungen, um die Qualität der dargereichten Speisen sicherzustellen. Einige Gerichte werden auf der Basis von Tiefkühlprodukten zubereitet. Diese Produkte werden fachgerecht aufgetaut, um zu gewährleisten, dass die geschmacklichen Eigenschaften nicht beeinträchtigt werden. Wir möchten Sie darauf hinweisen, dass der Verzehr von rohen oder halb-rohen Produkten wie Fleisch, Geflügel, Krustentieren oder Eiern, das Risiko einer nahrungsmittelbedingten Erkrankung erhöht. Alle Menüs können je nach Verfügbarkeit geändert werden. Auf Anfrage können alle Gerichte mit wenig Salz oder salzlos zubereitet werden.